

delicious dish

Make-Ahead Babka and Challah | Masterclass Grocery, Tool List and Prep list

| Recipe Title | Grocery Fresh | Grocery Dry | Tools Needed | Prep Ahead |
|---|--|--|---|--|
| challah dough base | <ul style="list-style-type: none"> • 7 large eggs | <ul style="list-style-type: none"> • Fleischmann's quick rise <u>THIS</u> one • All purpose-never bleached flour, <u>THIS</u> one. • Mazola corn oil • Honey • Diamond crystal kosher salt | <p>Digital scale I like <u>THIS</u> one PLEASE GET ONE!</p> <p>Standing mixer with dough hook or you will kneed the dough by hand</p> | Eggs at room temp (many hours/all day) |
| 4-braid signature delicious dish challah | <ul style="list-style-type: none"> • 1 egg | <ul style="list-style-type: none"> • Sesame or poppy seeds or both • Maldon sea salt | <p>Rolling pin Parchment paper</p> | |
| chocolate-tahini babka danish ring | <ul style="list-style-type: none"> • 1 egg | <ul style="list-style-type: none"> • Unsweetened cocoa (best quality) • Dark brown sugar • Diamond crystal kosher salt • Chocolate spread, use nutella or any other chocolate spread you like (I like the Lindt dark chocolate hazelnut spread) • Standing sugar (Sugar in Raw) • Granulated sugar • Tahini | <p>8-10 inch round cake pan Rolling pin Parchment paper Offset spatula for spreading (not entirely necessary (<u>THIS</u>))</p> | Butter at room temp - all day |