

# MAKING CHALLA

## Six-Braid Challa for Shabbat

It is a non-binding custom to braid challa as a reminder of the 12 showbreads (*lechem ha'panim*) in the Temple that were changed each Shabbat. Proper practice is to braid each challa from six pieces of dough, as there were two columns of six loaves each.

**NOTE** Since these showbreads were not changed on Rosh Hashana and Jewish festivals, we may use round challot for those holidays (unless they fall on Shabbat or the holiday is Passover!).

**NOTE** Sectional challa should be made from six pieces but counted as one loaf: you may not separate the rolls of a “pull-apart” challa and count them as multiple loaves.

## Breaking Apart Challot Baked Together

If you bake several units of dough in one pan and they expand into each other, you may not break them apart after baking and use them as separate challot. If they only slightly touch each other, you may separate them and use them as individual challot.