

# *Winter Squash Rolls*

*Makes 12 rolls*

## **INGREDIENTS**

- 1 ½ cups cubed winter squash (
- 1 cup scalded (1%) milk
- 2 (.25 ounce) packages active dry yeast
- ½ cup warm water (110 degrees F/45 degrees C)
- 6 cups all-purpose flour
- ½ cup white sugar
- 1TBSP honey
- 1 tsp baking spice blend
- 2 tsps salt
- ½ cup shortening

## **PREPARATION**

1. Preheat oven to 400 degrees F (200 degrees C). In a small saucepan, cover squash cubes with water. Bring to a boil and cook until tender, about 15 minutes. Drain, cool and mash.
2. In a small bowl, dissolve yeast in warm water. In a large bowl, combine 5 cups flour, sugar and salt. Stir in the yeast mixture, shortening, squash and milk. Mix well. Stir in the remaining flour, 1/2 cup at a time, beating well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and supple, about 8 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.
3. Divide the dough into twelve equal pieces and form into rounds. Place the rounds in a lightly greased 13x9 inch baking pan. Cover with a damp cloth and let rise until doubled in volume, about 30 minutes.
4. Bake at 400 degrees F (200 degrees C) for 10 to 15 minutes or until golden brown.

# Challah Bread

Makes 2 loaves

## INGREDIENTS

- 1/3 cup honey
- 1 ¼ cups **warm** water
- 2 ¼ tsps active dry yeast(1 packet)
- 1 ½ tsps salt
- 2/3 cup olive oil
- 2 eggs
- 5 cups unbleached flour, plus more if needed

## FOR GLAZE:

- ¼ cup skim or 1% milk
- 2 TBSPs olive oil
- 1 egg white
- 1 TBSP white sugar

## PREPARATION

1. Dissolve the honey in the water in a large mixing bowl, and stir in the yeast. Set the mixture aside until the yeast forms a creamy layer on top, about 15 minutes. Stir in the salt, 2/3 cup of olive oil, and beaten eggs. **Add the flour 1 cup at a time** until the dough is slightly tacky, but not sticky wet.
2. Turn it out onto a floured surface, and knead until smooth and elastic, about 10 minutes. Lightly oil a bowl, place the dough in the bowl, turn the dough over a few times to oil the surface, then let rise until doubled in a warm, draft-free place, about 90 minutes.
3. To make the loaves, punch down the dough, and cut it into 2 equal-sized pieces. Cut the first piece into 4 equal parts. Set the second piece aside under a cloth to prevent drying out while you braid the first loaf.
4. To braid the first 4-strand loaf, roll the 4 pieces of dough into thin ropes about the width of your thumb, and about 14 inches long. Make the tops and bottoms of each rope thinner than the middle area. Pinch the tops of the 4 ropes together, and fan the 4 ropes out so they don't touch.
5. To make a simple 3-strand braided loaf, cut each half of the dough into 3 pieces. Working on a floured surface, roll the small dough pieces into ropes about the thickness of your thumb and about 12 inches long. Ropes should be fatter in the middle and thinner at the ends. Pinch 3 ropes together at the top and braid them. Starting with the strand to the right, move it to the left over the middle strand (that strand becomes the new middle strand.) Take the strand farthest to the left, and move it over the new middle strand. Continue braiding, alternating sides each time, until the loaf is braided, and pinch the ends together and fold them underneath for a neat look. Repeat the steps to braid the second loaf, and let the braided loaves rise for 1 hour.
6. Preheat an oven to 350°, and line baking sheets with parchment paper.
7. **MAKE GLAZE:** Whisk together the milk, 2 TBSPs of olive oil, the egg white, and the sugar in a bowl. Brush the braided loaves with the glaze, to make a shiny crust, and bake the loaves on the prepared baking sheets in the preheated oven until they are light golden brown, about 30 minutes.

