



## Bread Offering Craft

Loaves of bread were brought as offerings, then waved before the Lord by the priest. To make an offering loaf, prepare half of the challah recipe (see the Sabbath section).



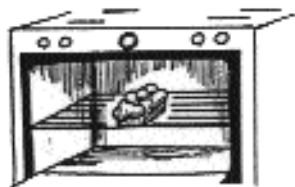
Make two braids as directed. Do NOT brush with egg.

You have a choice here. You can put the challah on a cookie sheet OR...

...you can put it in a small loaf pan (approx. 4" x 7" or one pound size). Remember, it will double in size, some going up, some going out. Be sure you bake the cookie sheet loaf before it gets too large to fit on your centerpiece! (The loaf pan keeps the bottom dimensions safe.)



Bake as directed in recipe. Remove from sheet or pan. Reduce heat to 200° or lower, leave door ajar a few seconds and place loaf in oven directly on rack. Continue to bake for another hour or more, then turn the oven off, but leave the bread in the oven to cool overnight. The challah will be very hard, but should not be darker in color.



Put loaf on old newspapers. You may want to go outside or open a nearby window. Use a clear acrylic spray or liquid and cover the top and sides of the challah. Let dry thoroughly. Read your can for drying time. REPEAT TWO MORE TIMES.



Turn over and cover the bottom and any side portions you missed. Try to apply it evenly. If you notice any drips while doing the bottom, gently wipe them off. Dry thoroughly and REPEAT TWO MORE TIMES.