

## How to Bake Challah in the Ovens in Next House

Set oven to 380°F. Allow to preheat. Remove racks from the oven.

Line each rack with parchment paper. One rack fits six 1-lb round challah.

Bake challah racks in pairs (2 oven racks for one oven at one time).

Minimize the time the oven door is open.

### **To bake:**

Put the racks of challah on the highest shelves possible in the oven (1<sup>st</sup> and 3<sup>rd</sup> positions).

Set timer for **13 minutes**.

Switch the oven racks.

Set timer for **10 minutes**.

Remove the bottom rack and flip the challah. Return the rack to the same position.

Remove the top rack and flip the challah. Return the rack to the same position.

Set timer for **4 minutes**.

With the challah still upside-down, switch the oven racks.

Set timer for **4 minutes**.

Check if the challah are fully cooked.