

PREP	40 minutes
RISE	30 minutes
BAKE	35 to 40 minutes
YIELD	1 loaf

A moment for my sister, Dalia, who, no matter how busy she is, always takes the time to talk me through more challah and babka ideas than I can count; she is endlessly patient with all my kitchen shenanigans; and she is kind, brilliant, and beautiful (and I’m not just saying that because she looks like me). She’s also the reason I ever do anything refined; she showed me that not everything delicious has to be fried, smothered in cheese, or coated in chocolate. She opened the door to flavors and techniques I never would have thought of on my own; and even though her favorite form of punctuation is the semicolon—not the sacred exclamation point—these semicolons, and this classy recipe, are for her.

POMEGRANATE-GLAZED Apple Challah

POMEGRANATE-GLAZED APPLES

- 1 tablespoon unsalted butter or vegan butter
- 2 medium Granny Smith apples, peeled and cut into ¾-inch (2 cm) dice
- ¼ cup (60 ml) pomegranate juice
- 1 tablespoon granulated sugar
- Pinch table salt

CHALLAH

- Nonstick cooking spray, for greasing (optional)
- 1 recipe Single Loaf Mandylicious Challah dough (page 45)
- Pomegranate-Glazed Apples
- 3 tablespoons golden raisins (optional)
- 1 large egg, beaten well, for egg wash

- TO MAKE THE POMEGRANATE-GLAZED APPLES:** Line a large plate with paper towels. Melt the butter in a medium pan over medium-high heat. Add the apples and cook, stirring occasionally, until lightly softened, 3 to 6 minutes. Stir in the pomegranate juice, sugar, and salt; cook, stirring occasionally, until the apples are tender and most of the liquid has reduced, about 5 minutes. Transfer to the prepared plate to cool completely, about 15 minutes.
- TO MAKE THE CHALLAH:** Grease a 5 by 9-inch (12 by 23 cm) loaf pan with nonstick cooking spray or line a baking sheet with parchment paper.
- On a clean work surface, divide the dough into 3 equal portions. Using a rolling pin, roll out 1 portion into a rectangle, about 4 by 10 inches (10 by 25 cm). Spread one-third of the pomegranate-glazed apples in a neat line, lengthwise, down the center, leaving a ½-inch (12 mm) border around the edges. Sprinkle 1 tablespoon raisins over the apples (if using). From the long end, gently fold both sides of the dough up and over the apple mixture to form a tight log. Pinch the dough together to seal the seam. Repeat with the remaining dough, apples, and raisins.
- Carefully braid the stuffed logs (see page 26) or shape them into a round (see page 29) and transfer to the prepared pan or baking sheet. Cover with a clean kitchen towel and let rise for 30 minutes. (The dough will rise but not double.)
- Preheat the oven to 350°F (175°C/gas 4).
- Brush the top of the dough with the egg wash and bake until golden brown, 35 to 40 minutes. Transfer the loaf pan or baking sheet to a wire rack; let cool for 30 minutes before slicing. Store any leftovers in a resealable plastic bag or plastic loaf bag in the refrigerator for up to 3 days, or in the freezer for up to 1 month. Thaw in the refrigerator overnight, then wrap in foil and reheat in the oven at 350°F (175°C/gas 4) until warmed through, 15 to 20 minutes.

