

# Round Raisin Challah with Sweet Nut Crumb Topping

It's traditional to use round challahs for Rosh Hashanah, to represent the cycle of life. It's also customary to eat sweet foods to symbolize our desire for a sweet year ahead, hence the raisins and sweet nut crumb topping.

Dough Ingredients:

4 tbsp. dry yeast  
5 cups very warm water  
5 large eggs  
1¼ cup honey  
1 cup oil (canola or light olive oil)  
2 tbsp. salt  
Approximately 18 cups flour  
1 cup raisins

For the egg wash:

1 egg

For the crumb topping

½ cup finely chopped Farm Fresh Nuts [Honey Glazed Candied Pecans](#)

½ cup flour  
½ cup sugar  
1 tsp. vanilla  
5 tbsp. oil

Directions:

In a very large bowl, dissolve yeast in 2 cups warm water and let sit about 15–20 minutes until slightly frothy.

Add the rest of the ingredients and half the flour. Mix until a loose batter forms. Add the rest of the flour a couple of cups at a time, until the dough is soft but not sticky. Knead.

Cover the dough with a wet towel or plastic wrap and put it in a warm place to rise for about 1½ hours. Dough should double in size.

Punch the dough down and let it rest for 10 minutes. Divide into 6 equal pieces.

Roll according to pictures and directions above. Place loaves on lightly greased cookie sheets and let rise for another 40 minutes.

Make the sweet crumb topping by putting the flour and sugar into a bowl. Slowly add the vanilla and oil, mixing with a spoon, or your fingertips until you it reaches crumb consistency. Egg wash the loaves and sprinkle with crumb topping. Bake at 375° F for approximately 45 minutes. Loaves should be golden brown and firm on the bottom.