

World's Best Challah Baking Workshop Shopping List

Each baker will bake one loaf and take one bag of dough home.

PLEASE get the supplies in advance. No supplies, no workshop.

Food Supplies

This amount is for 10 bakers. If you expect more than 10, buy more....

Flour	20 lbs (King Arthur is good. NOT Cake flour)
Kosher Salt	1 lb (Enough for more than 10 bakers!)
Sugar	2.5 lb (buy a 5 lb. bag)
Yeast	1 jar (or 10 packet envelopes (two packets per person))
Eggs	1 ½ dozen
Canola Oil	40 oz
Bottled Water	1 Gallon (Please use tap water if your water supply is good)

Non-Food Supplies

Plastic wrap –	saran is fine
Parchment paper –	one roll will do for 10 bakers
Instant-read thermometer	At least 1 (maybe more)
Metal dough scrapers	1 per 2 bakers (at least) (5-10)
Plastic dough scrapers	1 per 2 bakers (at least) (5-10)
Mixing Bowls	1 per 2 bakers (at least) (5-10)
Mixing Spoons	same number as bowls (5-10)
Glass 2 cup measures	2 or more
Half-cup (dry) measures	2 or more
Sheet pans	1 cookie sheet per 2 bakers or 1 hotel sheet for 4 bakers
Gallon Ziplock bags	1 bag per baker (for taking home extra dough)
Cooling racks	
Pastry Brushes	1 per 2 or 3 bakers
Ovens	
Plenty of clean counter space	
Sponges	

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If you have questions or need more information, please call (401) 272-8707 or email

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