



the
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Challah Baked Brie Recipe

Challah wrapped around some brie is delicious, decadent and a great party appetizer.

Total Time: 3 hours + 55 minutes **Yield:** Serves 4-6

Ingredients

- 1 ½ Tbsp dry active yeast
- 1 tsp sugar
- 1 ¼ cups lukewarm water
- 4 ½-5 cups of all-purpose, unbleached flour (preferably King Arthur flour)
- ¼ cup vegetable oil
- ½ Tbsp salt
- ½ cup sugar
- 2 eggs
- 1 wheel brie, rind left on
- ¼ cup cranberry sauce, chutney or jam of your choice
- 1 egg beaten
- thick sea salt
- dried rosemary (optional)

Instructions

- 1 In a small bowl, place yeast, 1 tsp sugar and lukewarm water. Allow to sit around 10 minutes, until it becomes foamy on top.
- 2 In a large bowl or stand mixer fitted with the whisk attachment, mix together 1½ cups flour, salt and sugar. After the water-yeast mixture has become foamy, add to flour mixture along with oil. Mix thoroughly.

- 3 Add another 1 cup of flour and eggs and mix until smooth. Switch to the dough hook attachment if you are using a stand mixer.
- 4 Add another 1½- 2 cups of flour, mixing thoroughly and then remove from bowl and place on a floured surface. Knead remaining ½ cup flour into dough, continuing to knead for around 5 minutes (or however long your hands will last).
- 5 Place dough in a greased bowl and cover with damp towel. Allow to rise at least around 3 hours, punching down at least once if possible.
- 6 Preheat oven to 350°F. Split dough evenly into two pieces. Make a ball with the first half of challah and then roll out into an even circle of dough using a rolling pin and your hands.
- 7 Place the wheel of brie (rind still on) in the middle of the challah. Top brie with cranberry sauce, chutney or jam if desired. Fold up ends to cover cheese and pinch. (You can make a small braid with extra dough and place on top if you want to get fancy.)
- 8 In a small bowl beat 1 egg for egg wash. Brush on top of challah. Sprinkle with thick sea salt and dried rosemary if desired. Repeat with other half of dough or bake into a regular shaped challah.
- 9 Bake for 25 minutes, or until golden on top and cheese is starting to ooze out.

Notes

Serve with grapes, dried fruit or crackers while brie and challah are still warm.

Author: Shannon Sarna ⌚ *Prep Time:* 30 minutes + 3 hours rise time ⌚ *Cook Time:* 25 minutes

📌 *Category:* Side dish 🍳 *Method:* Baking 🏠 *Cuisine:* Holiday

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