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June 5, 2020

Challah Kugel

### **Sweet French Toast Challah Kugel**

(Recipe adapted and perfected over time, original source my friend Thea!)

#### **Ingredients:**

1 small Challah or 8 thin slices of challah bread

4 eggs

$\frac{3}{4}$  cup sugar

1 Tbsp cinnamon

1 tsp vanilla

Optional add ins:

Fruit, berries (let your imagination take you away,,,,)

#### **Directions:**

Preheat oven to 350° Fahrenheit (180° Celsius)

Pour hot water over challah.

Squeeze the water out and tear into challah into small pieces.

Add in the rest of the ingredients and mix well.

Put everything in a greased pan and bake for 45 minutes or until brown.



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**Savory Challah adapted from**

<https://www.kosher.com/recipe/savory-challah-kugel-2228>

**Ingredients:**

1/2 standard-size challah (1 small challah)  
1 large onion, diced  
1–2 cloves of garlic chopped  
1 stalk of celery  
1 small zucchini  
1 red pepper  
4 ounces (115 grams) mushrooms, sliced  
Salt, pepper and cayenne to taste (cayenne optional)  
oil for sautéing  
3 eggs

**Directions:**

Preheat the oven to 350 degrees Fahrenheit (180° Celsius).  
Soak the challah in hot water for a few minutes. Transfer the challah to a strainer and squeeze out the excess water. Put the challah into a bowl.  
Heat the oil in a medium frying pan over a medium flame. Add the onion and sauté it with the garlic, celery, zucchini and red pepper until the vegetables are soft. Add the mushrooms towards the end and sauté just a little more.  
Add the vegetables to the challah.  
Add salt, pepper and cayenne, then the eggs, and mix well.  
Pour the mixture into a greased 9-inch-round pan. Bake at for 45 minutes or so, until the top is brown and crispy.