

בית הוראה דיעטראיט
BAIS HORAAH OF DETROIT
HALACHA HOTLINE

UNDER THE AUSPICES OF HaRav Shmuel Irons שליט"א VAAD HALACHA Rav Aharon Yoel Sorscher • Rav Yissachar Wolf • Rav Boruch Miller

KITCHEN • SHABBOS • YOM TOV • BRACHOS • AVEILUS • TAHARAS HAMISHPACHA • EVERYDAY SHAILOS

ISSUE #19 – CHALLAH FAQs

Commonly Received Questions and their Answers

Below are some common questions and answers based on psakim from the rabbonim of the Bais Horaah. Please note: in the event one believes they have heard a different opinion in the past, one's family posek should always be consulted. Mareh mekomos for any specific answers below are available by email request to ask@bhdetroit.org.

• What amount of flour requires hafrashas challah?

- For wheat flour, the most common minhag in America is to separate challah with a bracha on a dough that contains at least 5 pounds of flour (2267 grams). A dough that contains at least 2.6 pounds of flour (1179 grams) also requires separation, but without a bracha. With regard to flour from a different one of the 5 grains (i.e. oats, spelt, rye or barley), a halachic authority should be consulted.

• How much challah must one separate, and what should be done with it?

- The minhag is to separate a piece of dough the size of an olive. It should be tightly wrapped in foil and burned in the oven or on the stovetop. Great care should be taken so that the dough does not touch the oven grates, etc. It is advisable to flatten the dough so that it will burn easily. Once the dough becomes inedible, it should be discarded. One should not delay the burning. The separated dough should not be saved to burn with the chometz. If for some reason one is unable to burn the dough, it is permitted to double wrap and dispose of it.

• Does using a gluten-free flour blend alter these shiurim?

- Depending on their exact contents, flour blends (e.g. a gluten-free oat flour blend) may have a larger shiur for hafrashas challah. Additionally, the bracha rishona and bracha achrona on bread made from such dough may not be the same as they are for regular bread. A halachic authority must be consulted to determine the status of each specific product.

• Does doughnut dough require hafrasha if a large enough shiur is being made?

- Yes, but without a bracha, since dough that's made to be cooked or deep fried requires hafrasha without a bracha.

• If one makes a large amount of cake, is hafrasha required?

- Yes, if enough flour is used (see amounts noted above), challah must be separated either with or without a bracha depending on the amount. Because cake is made from a loose batter, the separation is done after the baking by cutting off a piece of cake the size of a kezayis.

• I'm making edible cookie dough to be eaten raw. Is hafrasha required?

- If none of the cookie dough will be baked and the dough is made with this intention, hafrasha is not required. Please note: The correct bracha on edible cookie dough is Shehakol.

• I'm making two smaller batches of doughs, can they combine to the shiur for hafrasha?

- Yes. In fact, whenever possible it is proper to combine smaller doughs into a larger amount in order to fulfill the mitzvah of hafrashas challah.
- However, in order to combine multiple batches of dough, they must be made from exactly the same recipe and be completely interchangeable. If they are being made separately for any reason other than convenience, recipe proportion, bowl size, etc. the two batches of dough cannot be combined to the shiur.
- There are 3 options for combining the two batches:
 1. Form a connection between the two doughs by pinching together the edges of each dough tightly enough so that pulling one dough would rip a portion from the other.
 2. Place the two batches of dough in a single container. If dough protrudes, it must be covered with a towel or similar covering.
 3. Wrap both of the doughs on all sides with a large towel or tablecloth. (A disposable plastic tablecloth may be used.)

Note: In options #2 and #3, it is preferable that the two batches of dough be touching one another.

• When making sourdough, are there any special considerations for hafrashas challah?

- To avoid halachic uncertainties, the size of the sourdough starter should be kept below 2.6 lbs. at any given time.
- The amount of flour in the starter, which was then added to the dough, contributes to the shiur of the dough.
- If one is making several smaller sourdough recipes, they should be combined using option #2 or #3 in the above question. (Option #1 is not practical to perform with sourdough.)

בית הוראה דיעטראיט
BAIS HORAAH OF DETROIT
HALACHA HOTLINE

UNDER THE AUSPICES OF HaRav Shmuel Irons שליט"א VAAD HALACHA Rav Aharon Yoel Sorscher • Rav Yissachar Wolf • Rav Boruch Miller

KITCHEN • SHABBOS • YOM TOV • BRACHOS • AVEILUS • TAHARAS HAMISHPACHA • EVERYDAY SHAILOS

- **I'm making two doughs at the same time and each is large enough to require hafrasha. Should I separate challah from each dough individually?**
 - Because each dough is large enough on its own to require hafrasha, you can separate once with a single bracha for both. Both doughs should be in front of you when doing so. If they are in separate containers, all the containers must be open and placed next to each other. In this case, because each batch is large enough to require separation on its own accord, even batches of dough that will be used for different purposes can utilize the same hafrasha and bracha.
 - The grains in all of the doughs must be of the same type, e.g. wheat and spelt would require separate hafrasha. For other grain types, consult a halachic authority to determine if they can be combined.
- **I'm making several doughs over the course of the day, and they will not be in front of me at the same time. Should I separate challah multiple times?**
 - Yes, each dough requires its own hafrasha. A new bracha is also required (on 5 pounds) unless: (a) the next batch is made immediately after the previous one, (b) the hafrasha is done without interruption, and (c) you had in mind at the time of the bracha to include the next batch.
- **I will be dividing my dough and using part of it for challah and part of it for pizza. Does that make them separate doughs with regard to hafrashas challah?**
 - If the dough will be used for different items that one would not want stored together in the same bag (e.g. challah and pizza), it is questionable whether they are considered separate doughs. Challah should be taken without a bracha **before** splitting the dough. If it will be split into a portion that has at least 3 pounds, 11 ounces (1670 grams), a bracha should be made before splitting the dough.
- **I'm making a large amount of dough that I will then separate into smaller amounts and freeze in order to bake them later. What is done in such a case?**
 - To satisfy all halachic opinions, it is preferable to bake all the dough in one day. However, if this is not an option, a bracha may be made even though they will be baked separately later.
- **If the loaves are to be distributed among many people (e.g. mishloach manos), is hafrasha required?**
 - Yes, hafrasha is required. To avoid any doubt regarding whether to make a bracha on the hafrasha, it is preferable that, while making the bracha, one has in mind that once baked, the challos or baked goods will all be placed into a single container or wrapped in a towel on top and bottom. After this procedure, the challos may be divided and placed into individual bags, etc.
- **If the loaves will be served at a simcha, is hafrasha required?**
 - When a large amount of dough is made for a single simcha, challah is separated as normal even if the baker is not the ba'al simcha. This applies as well to cakes and cookies.
- **If the bread or baked goods will be sold, is hafrasha required?**
 - Yes. Even though they will be sold, the halachos are the same as for items baked for use at home.
- **What should be done in a school setting, or at a challah-baking event, where each person will take their dough home and bake it later?**
 - Since the dough is being divided and no one is taking home a large enough amount, no hafrasha is required and no bracha is made. This is true even if the original dough was large enough to meet the shiur. However, if one person does take a large enough shiur to bake at home, a single bracha is made by that person or their shliach.

To receive future issues, send an email to subscribe@bhdetroit.org
Tax deductible donations can be made via zelle or paypal: donate@bhdetroit.org

THIS ISSUE IS SPONSORED BY:
DR. & MRS. JOSH NEWSON

IN APPRECIATION OF THE RABONIM OF THE BAIS HORAAH

BAIS HORAAH OF DETROIT IS AN INDEPENDENT ORGANIZATION OFFERING A HALACHA HOTLINE WHICH PROVIDES A CONFIDENTIAL AND CONVENIENT WAY TO RECEIVE ANSWERS TO HALACHIC QUESTIONS. THE HOTLINE IS AVAILABLE FROM 10AM TO 10PM VIA PHONE, TEXT OR EMAIL. OUTSIDE THESE HOURS VOICEMAIL, TEXT AND EMAILS WILL BE ANSWERED IN A TIMELY MANNER. A DROP BOX IS AVAILABLE CONFIDENTIALLY 24 HOURS A DAY, 6 DAYS A WEEK WHICH IS EASILY ACCESSIBLE BY CAR OR FOOT. THE LOCATION AND INSTRUCTIONS FOR USE OF THE DROP-BOX ARE AVAILABLE AS A RECORDING ON THE HOTLINE (OPTION 3). BAIS HORAAH OF DETROIT IS A 501(C)3 REGISTERED NON-PROFIT ORGANIZATION. DONATIONS AND SPONSORSHIP CAN BE MADE VIA ZELLE OR PAYPAL AT DONATE@BHDetroit.org.