

Challah

Ingredient	Control		WPC 80		Permeate	
	U.S.	Metric	U.S.	Metric	U.S.	Metric
Flour	1 lb	454 g	1 lb	454 g	1 lb	454 g
Yeast	1 tsp	4 g	1 tsp	4 g	1 tsp	4 g
Salt	1 tsp	7 g	1 tsp	7 g	1 tsp	7 g
Egg yolks	2 egg yolks	2 egg yolks	-	-	2 egg yolks	2 egg yolks
WPC 80	-	-	1/4 oz	8 g	-	-
Water	8 oz	225 g	8.8 oz	251 g	8 oz	225 g
Yellow color	-	-	For color	For color	-	-
Honey	1 Tbsp	20 g	1 Tbsp	20 g	1 Tbsp	20 g
Whey permeate	-	-	-	-	1.5 oz	40 g

Preparation:

1. Place flour, yeast, salt, yolks, and honey in mixing bowl. Mix on low speed, add sufficient water to produce a soft dough, mix until combined, and then mix on medium speed until developed (“makes the window.”)
2. Form challah loaves, brush with beaten egg and bake on greased parchment at 350°F (175°C) until center reaches 205°F (96°C).

Type of substitution	Yolks	Honey	Savings
WPC 80 for yolks	26g water plus 8g WPC 80 plus yellow color		14 ¢ per recipe
Permeate for honey		40g permeate	4.5 ¢ per recipe

Note: Hydrate WPC 80 by mixing the powder with 1/4 the water and letting hydrate 15 minutes. Then add rest of water.