



Challah

Pronounced “ha-la.” A loaf of white leavened bread, typically plaited in form. Challah is eaten on special occasions like Shabbat (every Friday evening) and other Jewish holidays.

Plain Challah *Parve/dairy-free*

Flour, water, eggs, sugar, expeller pressed canola oil, salt, yeast

Raisin Challah *Parve/dairy-free*

Flour, water, eggs, raisins, sugar, expeller pressed canola oil, salt, yeast

Chocolate Chip Challah *Contains dairy*

Water, flour, water, eggs, sugar, expeller pressed canola oil, salt, yeast, milk, chocolate chips

Babka

Pronounced “bob-ka.” A sweet, dense bread that is swirled with chocolate or cinnamon. Babka is made from challah dough during Shabbat.

Cinnamon Babka *Contains dairy*

Flour, granulated sugar, butter, brown sugar, water, eggs, expeller pressed canola oil, salt, cinnamon, yeast, vanilla

Chocolate Babka *Contains dairy*

Flour, granulated sugar, butter, water, eggs, expeller pressed canola oil, salt, chocolate chips, cocoa powder, yeast, vanilla