

## Hilchos Hafrashas Challah

- Any dough that's going to be baked will require challah to be taken off
- Some say that even dough that's going to be cooked or fried needs Challah to be separated but without a Bracha (if even a small part of the dough will be baked then the entire mixture requires challah to be separated with a Bracha)
- The minimum amount of flour required is the equivalent of forty three eggs plus one fifth of an egg
- The practical measurements are: 2.3 pounds or 8 2/3 cups of wheat flour in order to separate without a Bracha. It's best to not say a Bracha unless slightly less than 5 pounds or 16 1/2 cups of wheat flour is being baked. One can definitely rely on the opinions that 14 1/2 cups requires a Bracha
- Other types of flour like oat etc. will require smaller amounts
- Whole wheat flour should preferably add on 14 percent to the above measurements
- If the dough is made with fruit juice then it doesn't require challah to be taken off
- Even though Challah is supposed to be taken off immediately after the flour is mixed with water, our minhag is to take it off when it turns into dough
- There is no minimum amount to take off, however the minhag is to take off a kezayis (olives worth) of dough
- First make the Bracha and then separate the challah
- Separate the challah using the right hand
- Some say the words "הרי זו חלה" after separating it
- The separated dough should be burnt until it's not edible
- Whether it's burned on the stovetop or the oven, it should be placed in foil so that they won't become assur from the absorbed taste of the challah
- If necessary the challah can be wrapped up and disposed of
- Children under the age of bar/bas mitzva should not separate challah. If they did the it's fine
- Non Jews should not separate challah
- When baking multiple batches of dough, if each one doesn't have the required amount of dough to separate challah then no challah has to be taken. If the batches of dough are touching or put into a bag together or are placed on a tray or covered on top and bottom then they will combine and challah will need to be taken.
- This is as long as the you wouldn't mind the doughs combining. For example, you're leaving some dough for later. If you don't want them to combine, for example, some will be for Challah and some will be for cake then they don't combine
- When baking multiple batches of dough and each batch has enough dough for challah to be taken, as long as both batches are in the same room then challah only has to be taken from one of them. If the doughs are in separate utensils then they have to be touching
- If bread is being baked to give out when it's still dough then it doesn't require hafrashas challah
- If bread is being baked in order to be given out after it's already baked then it does require hafrashas challah
- If part of the dough is being baked now and part of the dough is being baked later then it requires hafrashas challah but preferably without a Bracha
- If the challahs were baked before challah was taken off, put them all together, preferably touching, and then separate challah
- If you didn't remember to take off challah until after Shabbos, leave over some challah until after Shabbos and then take off challah from that leftover piece
- If the separated challah fell back into the dough: if there's 101 times more dough than the challah that was separated then everything is fine. If there isn't, then be matir neder (annul the vow) and take challah off again with a Bracha
- Relatives are allowed to be part of the "Beis Din" including the husband
- An agent can't be used to annul the vow
- The husband can be an agent as long as he doesn't convene a Beis din specifically for this purpose. He just must find three men who happen to be together

