

CHALLAH



Challah

(The “C” is silent—pronounced “Hallah”)

We cannot keep enough of this popular bread on the racks! Unlike our other breads, challah is made with eggs, which gives it a rich flavor, and a light, fluffy texture—perfect for French toast!!

On Wednesdays, we make it in a round shape (called “crown Challah”), and on Fridays we braid it in the traditional way for the Jewish Sabbath. Either way it makes a beautiful dinner centerpiece.

Serving Ideas:

- this is a definite customer favorite for French toast!

Note: We have 3 great French Toast recipes available on our website—just click “Recipes”.

CHALLAH

Nutrition Facts

Serving Size 1 slice 1/13 loaf

1.75oz (50g)

Servings Per Container About 13

Amount Per Serving

Calories 130 **Calories from Fat** 20

% Daily Value*

Total Fat 2g **3%**

Saturated Fat 0.5g **3%**

Trans Fat 0g

Cholesterol 80mg **27%**

Sodium 200mg **8%**

Total Carbohydrate 24g **8%**

Dietary Fiber 1g **4%**

Sugars 3g

Protein 4g

Vitamin A 2% • Vitamin C 0%

Calcium 2% • Iron 8%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

Calories per gram:

Fat 9 • Carbohydrate 4 • Protein 4

INGREDIENTS:

Enriched White Flour (unbleached, unbromated), Filtered Water, Egg Yolks, Hi Fructose Corn Syrup, Yeast, Eggs, & Salt.

CONTAINS: WHEAT AND EGG

*Made in our kitchen
from scratch-
(just like homemade)
.....always!*



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