



Starr Honey Challah

Ingredients

- 1 fresh round challah
- 1 stick margarine
- ½ c honey
- ½ c brown sugar
- 2-3 tsp cinnamon

Heat all ingredients except challah together.

Slice the challah at 1 inch intervals, but slice only about 2/3 the way to the bottom. Then slice the opposite way so that when you are finished it will look like it has been cut into one inch squares.

Place the challah on aluminum foil which is enough to wrap it up. Take the hot liquid and carefully pour into all of the cut areas on the challah. Wrap and double wrap the challah so that nothing leaks out.

Bake at 350 degrees for ½ hour.

Challah can be reheated.