



Cinnamon Babka

Jacob · 28/09/2024



Prep Time

2 hrs 40 mins

Difficult

Medium

Servings

3 hrs 55 mins

Description

This cinnamon babka has a crunchy texture on the outside is tender on the inside and the cinnamon filling is similar to the gooeyness of a cinnamon roll A perfectly delicious breakfast or dessert bread Serve warm or toast and serve with butter or cream cheese

Ingredients

- - 3 cups all-purpose flour - 1 (.25 ounce) package instant yeast - $\frac{1}{4}$ cup granulated sugar - 1 $\frac{1}{4}$ teaspoons kosher salt - $\frac{1}{4}$ teaspoon ground cinnamon - 1 large egg - $\frac{1}{2}$ cup warm water (105 degrees F to 115 degrees F) - 5 tablespoons unsalted butter
- at room temperature - 1 $\frac{1}{2}$ teaspoons vanilla extract - cooking spray - $\frac{1}{2}$ cup firmly packed light brown sugar - $\frac{1}{4}$ cup all-purpose flour - 4 teaspoons ground cinnamon - $\frac{1}{4}$ cup unsalted butter
- melted and cooled - 1 large egg yolk - 1 tablespoon tap water - 2 tablespoons all-purpose flour - 1 tablespoon firmly packed light brown sugar - $\frac{1}{2}$ teaspoon ground cinnamon - ? teaspoon kosher salt - 2 tablespoons cold unsalted butter

Instructions

1. Combine flour
2. yeast
3. sugar
4. salt
5. and cinnamon in the work bowl of a stand mixer fitted with dough hook attachment; mix on low until combined. Add egg
6. warm water
7. butter
8. and vanilla; continue mixing on low until dough begins to come together
9. about 1 minute. Increase speed to medium and continue beating until dough is soft and smooth
10. about 5 minutes. Dotdash Meredith Food Studios Spray a large bowl with cooking spray and set dough inside. Cover and let stand in a warm place (75 degrees F (23 degrees C)) until doubled in size
11. 1 1/2 to 2 hours. Dotdash Meredith Food Studios Punch down the dough
12. and turn out onto a lightly floured surface. Roll into a 9x18-inch rectangle about 1/4-inch thick. Let rest
13. uncovered
14. at room temperature
15. about 10 minutes. Lightly spray a 9x5-inch loaf pan with cooking spray. While the dough is resting
16. stir together sugar
17. flour
18. and cinnamon for the filling in a small bowl until combined. Stir in melted butter until mixture is smooth. If dough shrank while resting
19. re-roll into a 9x 18-inch rectangle. Spread filling in an even layer over the dough
20. leaving a 1/2-inch border around the edges. Dotdash Meredith Food Studios Beginning with the long edge
21. roll dough gently into a log
22. pinching seam and ends to seal. Using a serrated knife
23. cut log in half lengthwise. With cut sides up
24. twist the two pieces together; tuck ends underneath and place into the prepared loaf pan. Whisk together egg yolk and 1 tablespoon water; gently brush egg wash over the dough. Dotdash Meredith Food Studios Dotdash Meredith Food Studios Stir together flour
25. sugar
26. cinnamon
27. and salt for the topping in a bowl until combined. Using your fingers
28. work in cold butter until coarse crumbs form. Sprinkle topping evenly over the loaf. Loosely cover loaf and let rise in a warm place (75 degrees F (23 degrees C)) until doubled in size
29. about 1 hour. Dotdash Meredith Food Studios Preheat the oven to 350 degrees F (175 degrees C). Bake uncovered in the preheated oven until babka is a deep golden brown and a thermometer inserted in the center registers 190 degrees F (87 degrees C)
30. about 45 minutes. After about 25 minutes
31. cover babka with aluminum foil so surface does not get too dark. Set the pan on a wire rack and allow to cool
32. 10 minutes. Remove from the pan; let cool slightly
33. about 20 minutes more. Serve warm. Cook's Note Use rapid rise instant yeast in this recipe; if your yeast isn't in a .25 oz package