

Babka

Jacob · 28/09/2024



Prep Time

3 hrs 20 mins

Difficult

Medium

Servings

4 hrs 25 mins

Description

Babka is a Jewish bread made with a sweet yeast dough that you roll out fill and roll up again then cut twist and bake in a loaf pan Dont worry Its seriously easy to do tastes amazing and looks fancy Once you get the dough down you can try it with other fillings

Ingredients

- - ½ cup white sugar - ¼ cup butter - 1 teaspoon salt - 1 cup hot milk (185 degrees F (85 degrees C)) - 2 (.25 ounce) packages active dry yeast - ¼ cup warm water (110 degrees F (43 degrees C)) - 2 large eggs - 4 ½ cups all-purpose flour - 3 large eggs - 1 cup packed light brown sugar - ? cup butter
- melted - 1 ½ teaspoons ground cinnamon - 1 teaspoon vanilla extract - 4 cups walnuts
- chopped - 2 tablespoons butter
- melted

Instructions

1. Stir white sugar
2. 1/4 cup butter
3. and salt into hot milk in a small bowl until butter is melted and mixture is lukewarm. In the work bowl of a stand mixer fitted with a paddle
4. sprinkle yeast over warm water; stir to dissolve. Stir milk mixture into yeast mixture. Add 2 eggs and 2 ½ cups of the flour; beat on high until combined. With mixer on low
5. add remaining 2 cups flour
6. 1/2 cup at a time. Switch to the dough hook; mix until dough leaves sides of bowl
7. about 5 minutes. Set dough in a large
8. lightly greased bowl
9. turning dough to coat top. Cover with a towel and let rise in a warm spot until doubled
10. about 1 hour. Prepare walnut filling while dough rises. Lightly beat 3 eggs in a large bowl. Stir in brown sugar
11. 1/3 cup melted butter
12. cinnamon
13. and vanilla extract. Fold in walnuts. Punch dough down. Turn dough out onto a large
14. lightly floured surface
15. cover with the bowl
16. and let rest 10 minutes. Line three 9x5-inch loaf pans with parchment paper
17. leaving a 2-inch overhang on long sides. Divide dough into thirds; roll each third out to a 12-inch square on a lightly floured surface. Spoon 1/3 of the walnut filling onto each dough square and spread to within 1/2 inch of the edges. Roll up each square tightly as for a jelly roll. Pinch ends and seams closed to seal. With your palms
18. roll logs back and forth until uniformly round. With a sharp knife or dough scraper
19. cut 1 log in half lengthwise to form 2 striped strands. Working quickly
20. twist strands loosely together with cut sides facing out
21. making 2 or 3 wide
22. horizontal twists. Fit into one of the prepared pans
23. patting back any loose filling and tucking ends under
24. if needed. It might look like a mess now
25. but it comes out beautifully! Repeat with remaining logs and pans. Cover pans with a towel and let rise in a warm spot until doubled in size
26. about 1 hour. Loaves should not rise above top edges of pans. Preheat oven to 350 degrees F (175 degrees C). Brush loaf tops with remaining 2 tablespoons melted butter. Bake loaves until puffed
27. well browned
28. and a thermometer inserted in centers registers 200 degrees F (93 degrees C)
29. 35 to 45 minutes. Tent with foil if tops brown before loaves are done. Cool in pans for 10 minutes
30. then use parchment to lift from pans and transfer to a wire rack. Cool completely
31. about 1 hour. Glaze if desired
32. then slice crosswise to serve. Cook's Note If wrapped well
33. babka can be frozen for up to two months. Remove from the freezer and let thaw at room temperature before serving.