



Cheese Babka

Jacob · 28/09/2024



Prep Time

5 hrs

Difficult

Medium

Servings

6 hrs 40 mins

Description

This Polish cheese babka is just like the one my grandmother served every Easter

Ingredients

- - 1 (.25 ounce) package active dry yeast - 1 pinch white sugar - $\frac{1}{4}$ cup warm water (110 degrees F/45 degrees C) - $\frac{1}{2}$ cup butter
- melted - $\frac{1}{4}$ cup white sugar - 1 $\frac{1}{2}$ teaspoons salt - 2 teaspoons vanilla extract - $\frac{3}{4}$ cup lukewarm milk - 3 large eggs - 4 cups all-purpose flour
- divided - 1 $\frac{1}{2}$ cups farmers' cheese - ? cup white sugar - 1 $\frac{1}{2}$ tablespoons sour cream - 1 large egg - 1 teaspoon vanilla extract - $\frac{1}{2}$ teaspoon dried lemon peel - 2 tablespoons butter
- melted

Instructions

1. Sprinkle the yeast and the pinch of sugar over the warm water; stir to dissolve. Let stand until foamy
2. about 10 minutes. Combine the 1/2 cup butter
3. 1/4 cup sugar
4. salt
5. 2 teaspoons of vanilla
6. milk
7. and 3 eggs in a bowl with 1 cup of flour and mix well. Add the yeast mixture and beat for 1 minute. Gradually add the remaining flour to form a soft dough. Turn the dough onto a lightly floured surface and knead until smooth and elastic
8. adding small amounts of flour as necessary to prevent sticking. Shape the dough into a round
9. and place it in a greased bowl
10. turning to coat. Cover with plastic wrap and let the dough rise at room temperature until doubled in size
11. about 1 1/2 hours. Beat together the farmers' cheese
12. 1/3 cup sugar
13. sour cream
14. 1 egg
15. 1 teaspoon vanilla extract
16. and dried lemon peel in a bowl until smooth. Set the filling aside. Lightly oil a 10-inch fluted tube pan (such as a Bundt®). Turn the dough onto a lightly floured surface and pat into a 10-inch by 12-inch rectangle. Brush the dough with the 2 tablespoons of melted butter. Spread the cheese filling evenly over the dough. Roll the dough up like a jelly roll
17. starting from the long end; twist the dough 6 to 8 times to form a rope. Pinch the seams and ends closed and arrange the rope of dough in the greased pan. Cover loosely and let rise 1 hour. Preheat an oven to 350 degrees F (175 degrees C). Bake the babka until deep golden brown
18. 40 to 45 minutes. Remove from oven and let stand for 5 minutes; invert the babka onto a wire rack and remove the pan. Allow the babka to cool for at least 2 hours before slicing. Cook's Note Use a farmers' cheese that resembles very dry cottage cheese; do not use the slicing cheese that is also called farmer cheese or Amish farmer cheese. If you have a silicone Bundt(R) pan
19. it will work wonderfully in this recipe.