



Ukrainian Country Babka

Jacob · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

3 hrs 25 mins

Description

This Ukrainian country babka recipe is not too rich because it uses fewer eggs. Some babkas may have as many as 30 eggs. You can also add pumpkin to this recipe for a richer flavor. It is perfect for special occasions.

Ingredients

- 1 cup all-purpose flour - 1 cup milk
- scalded and cooled - ½ cup lukewarm water - 2 (.25 ounce) packages active dry yeast - 2 teaspoons white sugar - 6 large eggs - 1 cup white sugar - 1 teaspoon salt - 1 cup butter
- melted - 2 tablespoons lemon zest - 5 ½ cups bread flour - 1 cup raisins - 1 tablespoon soft butter
- or as needed
- for greasing

Instructions

1. Combine 1 cup all-purpose flour
2. milk
3. lukewarm water
4. yeast
5. and 2 teaspoons sugar in a large bowl; mix until well blended. Cover and allow to rise in a warm place until sponge is light and bubbly
6. about 30 minutes. Beat together eggs
7. 1 cup sugar
8. and salt in another large bowl with an electric mixer until light and fluffy. Stir in melted butter and lemon zest until incorporated. Stir in sponge
9. then gradually mix in 5 1/2 cups bread flour. Knead in the bowl for about 10 minutes
10. then knead in raisins. Cover and let rise in a warm place until doubled in volume. Punch down dough and knead for a couple of turns
11. then cover and let rise again. Grease 4 small coffee cans with soft butter. Fill the prepared cans about 1/3 full with dough and let rise until dough is even with the rim. Meanwhile
12. preheat the oven to 400 degrees F (200 degrees C). Bake in the preheated oven for 15 minutes. Reduce the oven temperature to 350 degrees F (175 degrees C) and continue baking for 40 minutes more. If the top begins to brown too quickly
13. cover the top with aluminum foil. Remove baked loaves from the cans and cool completely on a wire rack.