



The Big Babka Bake

Ingredients

3/4 cup water
2 tsps yeast (active dry)
1/3 sugar
1 egg

1/3 cup oil (plus extra for
cinnamon sugar babka)
3 cups flour plus extra
1 tsp salt

Streusel Topping

(optional to make at home before you bake)

1/2 cup brown sugar
1/2 cup granulated sugar
1/2 cup all purpose flour
1/2 teaspoons of cinnamon
4 tablespoons of unsalted butter or margarine melted

Instructions

Making Your Dough

1. Put water, yeast and sugar in a flat bottomed, large sized bowl. Swirl the yeast around, mixing it gently into the sugar water. Let it rest until it just starts looking frothy, 5 minutes. Add the egg and oil and mix until the egg yolks are broken up.
2. Add half the flour and all the salt and mix until the flour is wet but not mixed in and then the other half.
3. Mix the dough until it comes together, then knead the dough for 5-10 minutes until smooth and elastic with no more dough on the sides of the bowl. Roll it into a ball.
4. Remove from bowl, drizzle a little oil in the bowl and place the dough ball back in the bowl, rolling it in the oil. Cover and let rise 45mins to an hour depending on the warmth of the room.

Making Your Streusel Topping

In a medium bowl, whisk the brown sugar, granulated sugar, flour, cinnamon together. Stir in the melted butter and mix with your hands until crumbly.

Making Your Babka

1. Deflate your babka dough. Cut in half if you've made enough for two.
2. Set one piece aside. Roll the first one out to a rectangle, longest side facing you.
3. Schmear 1/4 to 1/2 a cup of your chosen filling on the dough, making sure to leave a 1/2 inch border around the rectangle.
4. Start at the longest side away from you and tightly roll your dough towards you. At the end, pinch the roll shut. Keeping it seam side down, slice it, right through, lengthwise down the middle, and turn both pieces to expose the lines inside. Twist both halves together, pick it up, and place it in your pre-oiled/sprayed loaf pan.
5. Cover and let rise until doubled 45 mins to an hour and then bake at 350 for 30 to 40 minutes.

Cinnamon Spread:

Equal parts margarine (unsalted), and brown sugar. Mix together until blended, add cinnamon to your flavour liking.

Chocolate Spread:

Equal parts cocoa powder and white sugar, slowly pour in hot water, mix well, keep adding hot water slowly until you get a thick, glue-like substance.