

# Chocolate Babka

## Ingredients

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3 1/2 c Flour  
2 T Sugar (plus 1 tablespoon)  
2 1/4 t Yeast  
2 Eggs  
4 T Unsalted Butter (room temperature)  
3/4 c Milk (warm)  
1/2 t Salt  
1 t Vanilla Extract  
4 oz Semi-Sweet Chocolate Chips  
1/2 c Heavy Whipping Cream  
1 T Hot Water

## Instructions

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1. In the bowl of a stand mixer with the whisk attachment, add warm milk, sprinkle top evenly with yeast and let sit for 7 min. Whisk in  $\hat{A}$ 1/2 cup flour and 2 tablespoon sugar. Cover with plastic wrap and let rise at room temp 35-45 min until puffed.

2. Whisk in eggs, 3 tablespoons melted butter, 2 tablespoon sugar, salt, and vanilla. Using the dough hook on speed 2, add the remaining 3 cups of flour (1/2 cup at a time, letting it incorporate between additions). The dough should feel barely sticky to the touch but should not stick to the sides of the mixing bowl. Add an extra 1-2 tablespoon flour, if needed. Once all flour is in, continue kneading on speed 2 for 8-10 minutes. Cover with plastic wrap and let rise at room

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temperature for 2 hours, until doubled in size.

3. In a small saucepan over medium heat, combine heavy whipping cream with 1/4 cup sugar, stirring until dissolved and cream reaches a simmer then remove from heat.

4. Add chocolate chips to a medium bowl and pour the hot cream over the top, wiggling the bowl around to ensure the chocolate chips are covered. Cover the bowl and let sit for 5 minutes. Uncover and whisk starting from the center and moving outward until a smooth chocolate sauce has formed. Cool completely to room temperature or until the sauce has thickened. To speed set, refrigerate the ganache for 10 minutes at a time, whisking to check the consistency.

5. Once the dough has risen, divide it in half.

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Generously dust flour on a clean work surface and place 1 piece of dough in the center. Sprinkle dough with flour and roll into a 12" wide by 16" long rectangle. Spread with 1/2 of the ganache. Roll the dough up tightly starting with the shorter side. Continue with the next ball of dough

6. Cover with plastic wrap and refrigerate for 15 minutes. Cut each chilled roll in half lengthwise with a sharp knife, keeping the top 1/2" of the roll connected. Twist halves together a few times.

7. Spray and line 2 loaf pans with parchment paper. Carefully transfer the dough to the prepared pans. Cover with plastic wrap and let rise at room temp for 1 to 1½ hours or until puffy. Preheat oven to

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350°F.

8. Brush loaves with remaining 1 tablespoon melted butter and bake at 350°F on the center rack for 30 minutes or until golden brown. Mix warm water with 1 tablespoon sugar until dissolved. Brush mixture over warm loaves and transfer to a cooling rack.