

Coffee Babka

Ingredients

1/4 c Milk
3/4 c Coffee
1 T Sugar (plus 1/2 cup, 1/3 cup)
2 1/4 t Yeast
4 1/2 c Flour
3 Eggs
1 T Vanilla Extract
1/2 t Salt
12 T Unsalted Butter (softened)
3/4 c Semi-Sweet Chocolate Chips
(plus 1/2 cup)
1/2 c Powdered Sugar
1/3 c Cocoa Powder
6 T Hot Water

Instructions

1. Make the coffee, once brewed, stir in 1 tablespoon sugar, stir, making sure the sugar has dissolved. Add in the milk. The milky coffee temperatures needs to be between 95 - 115°F. Sprinkle the yeast over the warm milky coffee and allow the yeast to rest for 5 - 10 minutes or until it bubbles and thickens.
2. In a large bowl of a stand mixer, add the milk coffee mixture, flour, eggs, vanilla, salt, sugar and softened butter. Using the dough hook attachment mix all ingredients until well combined. Dough will be slightly sticky. If too sticky and not coming together, add in 1/4 - 1/2 cup more of flour.
3. Lightly spray a large, clean bowl with cooking spray and transfer the dough, rolling it around to

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coat dough on all sides. Cover with a clean cloth and let rise for about 1 1/2 - 2 hours or until doubled in volume.

4. In a saucepan, melt 1/2 cup butter and 3/4 cup chocolate chips together, stirring occasionally until smooth. Add in the powdered sugar and cocoa, mixing well. The mixture should be on the thick side. Set aside until cooled.

5. Spray and line two 9" x 5" loaf pans with parchment paper. Transfer the dough to a lightly floured surface, punch down, divide into 2 portions, cover one to prevent it drying out while working with the other. Roll into approximately 12 - 18 rectangle.

6. Spread half of the chocolate mixture over dough, leaving about 1/2 inch border along one short

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side. Sprinkle about 1/4 cup of chocolate chips over the melted chocolate spread. Starting with the filling covered short end, steadily and evenly roll it up, sealing the edge. Using a sharp knife, cut dough in half, lengthwise. Turn dough cut side up and place beside each other.

7. Starting in the middle, twist dough keeping the cut side up and seal/pinch dough to seal at end. Repeat from middle to end for other side. Very carefully transfer dough to the prepared, parchment lined loaf pan. Repeat with the second dough. Cover loosely and let rise, about 1 - 1 1/2 hours, or until the dough has risen above the loaf pan.

8. Preheat oven to 350°F. Uncover Babka dough, bake for 20 minutes then cover each loaf loosely

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with foil. Bake for an additional 25 - 35 minutes.

Babka should be golden brown.

9. In a small saucepan, bring the water and 1/3 cup sugar to a boil, stirring until sugar has dissolved. Drizzle half of sugar glaze over each Babka while the bread is still warm and in pans. Allow to cool in pan for 10 minutes, remove and peel away the parchment, transfer to a cooling rack to completely cool.