

Pumpkin Speculoos Babka

Ingredients

1/3 c Milk (warm)	1/2 t Salt (plus pinch)
3/4 c Pumpkin Puree	2 t Yeast
1 t Sugar	10 T Brown Sugar
2 c Flour	1 Egg
1/4 c Maple Syrup	5 T Unsalted Butter (softened)
2 oz Speculoos Cookies (ground)	1/4 c Water
1/2 t Vanilla Extract	1 t Cinnamon
1/2 t Ground Ginger	1/4 t Nutmeg
1/4 t Allspice	1/8 t Cloves

Pumpkin Speculoos Babka

Instructions

1. In the bowl of your stand mixer fitted with the dough hook, combine milk, sugar, and yeast. Let it sit for 5 minutes to foam. Add 1/2 cup pumpkin puree, butter, egg, 1/2 teaspoon salt, 2 tablespoons brown sugar, 1/2 teaspoon cinnamon, 1/4 teaspoon ginger, 1/8 teaspoon nutmeg, 1/8 teaspoon cloves, and 1/8 teaspoon allspice. Mix until fairly uniform.

2. Add the flour one cup at a time, and mix for another 5 minutes. Cover the bowl with a kitchen towel or plastic wrap and set it in the refrigerator for 4-6 hours to give the dough a chance to rise at a cold temperature, which helps develop the texture and flavor. It will also make this dough easier to roll out.

3. Meanwhile, in a small bowl combine 1/4 cup pumpkin, 1/4 cup maple syrup, 1/4 cup brown sugar, speculoos cookies, 1/4 teaspoon cinnamon, 1/8 teaspoon ginger, 1/16 teaspoon nutmeg, 1/16 teaspoon allspice, and pinch of salt. Mix well and set aside. Spray and line a 5"x 9" loaf pan with parchment paper.

4. Take the dough out of the fridge and let it come to room temperature for 1 hour. Plop the dough out onto a clean work surface dusted with flour. Roll it out into a large rectangle about 16" on the long side and 12" on the short side. Try to keep it

Pumpkin Speculoos Babka

as rectangular as you can.

5. Spread the filling evenly all over the dough, it will be a thin layer. Spread to within 1/2" of three sides and leave 1 1/2" plain on one long side. Roll up the dough starting with a long side and rolling toward the side with the wider margin of plain dough. Once you get to the end. Pinch the seam very well to seal and turn it seam-side down.

6. Slice your cylinder of dough in half lengthwise so you end up with two "half-pipes" of dough. Place one half over the other half in the shape of a cross with the cut sides up. Twist either end one or two times, and pinch the ends together. Press the twists together from either end to compact them and gently fit the dough into the loaf pan.

7. Cover the loaf with a lint-free towel and let rise in a warm place until almost at the top of the pan, about 45 minutes to an hour. Meanwhile, in a small pot heat water, 1/4 cup brown sugar, 1/4 teaspoon cinnamon, 1/8 teaspoon ginger, 1/16 teaspoon nutmeg, 1/16 teaspoon allspice, and pinch of salt to a boil. Allow to boil for 30 seconds and remove the pot from heat and mix in the vanilla. Set aside to cool.

Pumpkin Speculoos Babka

8.Preheat the oven to 350 degrees. Bake in the center of the oven for about 45 minutes, or until deeply golden brown with an internal temperature of 195F-200F. To prevent excess browning. Tent the loaf with foil after 30 minutes.

9.Remove from the oven and liberally brush the entire top of the loaf with the pumpkin spice syrup. Pull the bread out of the pan and place on cooling rack. Brush again with syrup all over and cool completely.