

Cinnamon Chocolate Babka

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Dough

1/2 c. warm water
2 1/4 t. active dry yeast
1/3 c. sugar
2/3 c. milk, warmed
1/2 t. salt
1/2 t. vanilla
6 T. butter (original was 3 T.) unsalted, room temp
3 eggs (reserve one white for wash)
5 c. all-purpose flour

In a stand mixer bowl, combine the water, yeast and a pinch of the sugar and let sit for 5 minutes. Attach the paddle attachment and then add in the remaining sugar, milk, salt, vanilla, butter and half the flour. Beat on medium speed until smooth. Add the yolk and then each egg, beat in between each addition. Switch to the dough hook attachment and knead in enough of the remaining flour until a soft ball is formed. Let rise in an oiled bowl until doubled, about 45 minutes. Preheat the oven to 350 degrees Fahrenheit. Oil two standard loaf pans *or* a beautiful new polish pottery loaf pan and a 12 muffin pan for a loaf and some babka muffins! Once doubled, divide the dough in half on a floured large pillowcase. Roll out each half to the size of the pillowcase. Melt additional butter (or half & half) and brush on lightly over the surface of the dough.

Filling

1/3 c. cinnamon (or unsweetened cocoa)
2/3 c. sugar
2 c. chocolate chips

Mix the filling together and sprinkle half of the mixture onto the first rolled out dough. Spread it around evenly. I sprinkled the chips on after the dry mixture had been spread around. Roll up the pillowcase from the longest edge creating a fat snake of dough. Weave the snake into the oiled loaf pan, creating swirls. Repeat this process with the other dough and remaining half of mixture and chips. If you want to make babka muffins, then once the snake is rolled up, cut it into 12 pieces with a bench knife and squish each piece into one well of the muffin pan.

Let the loaf rise 15 minutes while making the Streusel topping. If making the muffins, just lightly brush them with the remaining egg white (beaten with 1 T. water) and bake for 15 to 18 minutes.

Streusel Topping

2 T. butter, softened

1/4 t. cinnamon

1/3 c. powdered sugar

1/4 c. flour

Cream the butter, cinnamon and powdered sugar until fluffy. Add the flour in and mix until crumbly.

Brush the risen loaf with the egg white wash and then generously top with the Streusel.

Bake for 30 to 35 minutes.

Let cool and remove from pans.