

THE EDITOR'S CHOCOLATE BABKA



DOUGH:

- 4 $\frac{1}{4}$ to 4 $\frac{3}{4}$ cups All-purpose Flour
- $\frac{1}{2}$ cup Sugar
- 2 $\frac{1}{4}$ tsp. (one envelope) Quick-rise Yeast
- $\frac{3}{4}$ tsp. Salt
- $\frac{2}{3}$ cup Butter
- $\frac{1}{2}$ cup Warm Water (105-115 degrees)
- 3 large Eggs plus 1 large Egg Yolk, room temperature, beaten
- 2 tbsp. Grated Orange Zest

FILLING:

- $\frac{1}{2}$ cup Butter, cubed
- 1 cup Dark Chocolate Chips
- $\frac{1}{2}$ cup Confectioners' Sugar
- $\frac{1}{3}$ cup Baking Cocoa
- $\frac{1}{4}$ tsp. Salt

GLAZE:

- $\frac{1}{4}$ cup Sugar
- $\frac{1}{4}$ cup Water

DIRECTIONS:

1. In a large bowl, mix 2 cups of the flour, sugar, yeast and salt. With a pastry cutter or two knives held scissor-like, cut the butter into the flour mixture until crumbly with pea-sized pieces (like you would with a pie crust). Stir the warm water into the dry ingredients. Now stir the beaten eggs and egg yolk, orange zest, and enough of the remaining flour to form a soft dough (dough will be sticky and not very cohesive).
2. Turn the dough onto a floured surface and knead until smooth and elastic, about 6-8 minutes (this is where you will see...and feel...your dough come together). Form into a ball and place in a lightly oiled bowl, turning it to grease all parts. Cover with plastic wrap and let rise in the refrigerator for 8 hours or overnight.
3. Turn the risen dough out onto a lightly floured surface and divide it in half (this recipe makes 2 loaves). Roll each half into a 12"x10" rectangle. And now for the filling.

4. In a microwave on high, at 15 second intervals, melt butter and chocolate chips and stir between “zaps” until smooth. Stir in the confectioners’ sugar, cocoa and salt. Spread the filling to within ½” of the edges of the dough. Roll the dough up jelly-roll style, starting with a long side. Pinch seams and ends to seal.
5. Using a sharp knife, cut each roll lengthwise in half. Turn each half cut side up and loosely twist the strips



around each other, keeping the cut surfaces facing up. Pinch ends together to seal. Place in two greased 9”x 5” loaf pans, cut sides up. Cover with dish towels and let loaves rise in a warm place until about doubled in size, about 1 hour.

6. Preheat oven to 375 degrees. Bake until golden, about 40 minutes. Tent with foil half way through if you feel it is getting too dark.
7. Meanwhile, in a saucepan, combine the sugar and water for the glaze and bring to a boil. Reduce heat and simmer, uncovered, for 10 minutes. Brush the glaze over the warm babka after they come out of the oven. Let them cool in their pans for 10 minutes before removing to wire racks to cool completely. Slice, serve, enjoy!

