

## **Babka**

Rezept von Challah Prince

### **For the Babka**

500g bread Flour  
7g dry yeast  
100g Sugar  
100g soft butter or Sunflower oil  
1 egg + 2 egg yolk  
100-130ml lukewarm water  
1/2 tsp salt

### **For the filling mix all together**

100g soft butter  
1 cup brown sugar  
1 Tbsp Cinnamon

### **For the syrop boil and melt**

50ml water  
50g sugar

### **Instructions**

1. Mix all the ingredients in a bowl, start with the dry ingredients and add the wet ingredients. Knead the dough with a mixer or with your hands for 5 min until the dough is completely smooth, elastic, and a little bit sticky but not too much.
2. Transfer the dough to a bowl, brush it with oil, cover with plastic wrap, and let it rise for around 1 hour or until double in size. You can let it rise in the fridge overnight.
3. Flat the dough to a big rectangle and spread all over the cinnamon with the butter and the brown sugar and roll it into a rolada, cover it with a plastic bag and put it in the fridge for 30 min to let the dough get stable.
4. Cut in the middle along the rolada and braid it -you can make two cakes or one big and round.
5. Place it in the baking dish and let it rest for 40 min.
6. Bake it at 180° C for 35 minutes. While the cakes are in the oven, make the syrup. In a small saucepan over medium heat, bring water and sugar to a boil. As soon as the sugar dissolves, remove it from heat and let it cool. When the cakes are ready brush the syrup all over. Use all of the syrup - even if it looks a lot.