THE J.M. SMUCKER Co

Apple and Smoked Gouda Babka

Prep Time	Cook Time	Serves	Difficulty
1 hr	50 mins	12	N/A

Ingredients

- 1/2 recipe Babka Dough
- 2 tbsp (30 mL) softened butter
- 1 large apple, chopped
- 1 tsp (5 mL) cinnamon
- 5 oz (140 g) smoked gouda or any type of cheese
- 1 egg, beaten

Directions

Step 1:

Grease a 9”x 5” (23 cm x 13 cm) loaf pan.

Step 2:

Roll dough into 13” x 16” (33 cm x 40 cm) rectangle. Spread with softened butter. Combine apples and cinnamon in small bowl. Sprinkle over butter. Top with cheese. Roll up tightly from the longer end. Pinch to seal edges and bottom. With sharp kitchen scissors, cut the roll in half lengthwise, to form two long halves of dough. Some of the apples might fall out. Pinch the two pieces together at one end and then twist the two pieces together and pinch the other end. Fold the twist in half. Place in prepared pan. Lightly brush with beaten egg. Cover with tea towel and let rise in warm place, 45-60 minutes or until doubled. Bake at 375°F (190°C) for 45-50 minutes, then reduce oven temperature to 350F and continue baking 35-40 minutes or until internal temperature reaches 190°F (87°C). Let cool in pan 10 minutes and then remove to wire rack.

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