THE J.M. SMUCKER Co

Babka Dough

Makes 2 loaves

Prep Time	Cook Time	Serves	Difficulty
20 mins	N/A	N/A	N/A

Ingredients

- 2 tsp (10 mL) sugar
- 1/2 cup (125 mL) warm water (110-115°F/45-56°C)
- 1 tbsp (15 mL) active dry yeast
- 1 cup (250 mL) warm milk (110-115°F/45-56°C)
- 1/2 cup (125 mL) sugar
- 2 tsp (10 mL) salt
- 3/4 cup (175 mL) warm water
- 1/2 cup (125 mL) butter
- 2 eggs
- 7 cups (1.7 L) **Robin Hood®** Best For Bread Flour Homestyle White

  Robin Hood® Best for Bread Homestyle White Flour

Directions

Step 1:

Dissolve sugar in water in large bowl of electric mixer. Sprinkle in yeast and let stand for 10 minutes or until frothy. Meanwhile, combine warm milk, sugar, salt, water, butter and eggs. Add to frothed yeast mixture and mix to combine.

Step 2:

Add 3 cups (750 mL) flour and beat until smooth. Gradually add remaining flour until a rough dough forms.

Step 3:

Turn dough out onto lightly floured surface. Knead dough, adding more flour as necessary, until dough is smooth, elastic and no longer sticky (about 10 minutes).

Step 4:

Place in lightly greased bowl. Turn dough to grease top. Cover with plastic wrap and tea towel.

Step 5:

Let rise in warm place (75°-85°F/24°-29°C) until doubled (45-60 minutes).

Step 6:

Punch down dough. Turn out onto lightly floured board and divide into 2 equal portions. Cover with tea towel and let rest for 10 minutes.

Images

