

# Polish Babka

Yield: 10 min  
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/polish-baba-recipe>

## Ingredients:

- 3 3/4 cups all-purpose flour divided
- 1/3 cup granulated sugar
- 3 1/2 teaspoons instant yeast
- 2 teaspoons kosher salt
- 1 cup whole milk
- 3/4 cup unsalted butter cubed and softened
- 5 large eggs 250 grams, room temperature
- 1 tablespoon orange zest firmly packed
- 2 teaspoons vanilla bean paste
- 1/3 cup golden raisins lightly packed chopped
- 1/3 cup oranges lightly packed 1/4-inch-chopped candied
- 1/3 cup dried sweetened cranberries lightly packed chopped
- wine syrup Sparkling, recipe follows
- confectioners' sugar for dusting
- glaze Sparkling Wine, recipe follows
- 1 1/4 cups granulated sugar
- 1 2/3 cups white wine dry sparkling, divided
- 2 1/2 cups confectioners' sugar
- 1/4 cup white wine dry sparkling
- 1/2 teaspoon kosher salt

## Nutrition:

1. Calories: 650 calories
2. Carbohydrate: 108 grams
3. Cholesterol: 145 milligrams
4. Fat: 18 grams
5. Fiber: 2 grams
6. Protein: 9 grams
7. SaturatedFat: 10 grams

8. Sodium: 670 milligrams

9. Sugar: 68 grams

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