

# Ukrainian Easter Babka

Yield: 36 min  
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/best-polish-easter-babka-recipe>

## Ingredients:

- 1 cup milk
- 1/3 cup all purpose flour
- 2 teaspoons sugar
- 1/2 cup water lukewarm
- 3/4 ounce active dry yeast
- 10 large egg yolks room-temperature
- 2 large eggs room-temperature
- 1 teaspoon salt
- 1 cup sugar
- 8 ounces butter melted
- 2 teaspoons vanilla extract
- 1 tablespoon lemon zest grated
- 6 cups all purpose flour
- 1 cup raisins light or dark, optional
- 1 large egg room-temperature
- 2 tablespoons milk or water, room-temperature

## Nutrition:

1. Calories: 190 calories
2. Carbohydrate: 26 grams
3. Cholesterol: 90 milligrams
4. Fat: 7 grams
5. Fiber: 1 grams
6. Protein: 4 grams
7. SaturatedFat: 4 grams
8. Sodium: 115 milligrams
9. Sugar: 8 grams

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