

Babka Serowa: Polish Cheese Babka

Yield: 12 min
Total Time: 90 min

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

Ingredients:

- 4 ounces butter 1 stick, softened
- 1/2 cup sugar
- 1 teaspoon salt
- 4 large eggs room temperature
- 1 package active dry yeast
- 1/4 cup water warm
- 1 tablespoon lemon zest optional
- 1 teaspoon cinnamon optional
- 4 cups all purpose flour
- 1 cup milk warm
- 12 ounces ricotta or dry curd or farmer's cheese
- 4 large egg yolks room temperature
- 6 tablespoons sugar
- 1/2 teaspoon salt
- 1/2 teaspoon lemon extract optional
- 1/2 teaspoon vanilla
- 3 tablespoons all purpose flour
- 4 tablespoons sugar
- 2 tablespoons butter cold

Nutrition:

1. Calories: 430 calories
2. Carbohydrate: 55 grams
3. Cholesterol: 180 milligrams
4. Fat: 17 grams
5. Fiber: 2 grams
6. Protein: 12 grams

7. SaturatedFat: 10 grams
 8. Sodium: 430 milligrams
 9. Sugar: 20 grams
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