

Polish Babka (Easter Yeast Babka with Raisins)

Yield: 4 min
Total Time: 180 min

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

Ingredients:

- 1 cup raisins 150g
- 2 tablespoons rum or brandy
- 3/4 cup milk 180g
- 12 tablespoons butter 170g, divided, 8T melted+4T soft
- 3/4 cup granulated sugar 150g, divided, 1/4 + 1/2 cup
- 2 teaspoons vanilla extract
- 1 tablespoon instant yeast
- 2 large eggs
- 2 large egg yolks
- 1 lemon
- 1 Orange
- 1 teaspoon fine sea salt
- 5 cups flour spooned and leveled not scooped
- 1 1/2 cups powdered sugar 180g
- 1 1/2 tablespoons lemon juice
- 3/4 tablespoon water

Nutrition:

1. Calories: 1440 calories
2. Carbohydrate: 239 grams
3. Cholesterol: 305 milligrams
4. Fat: 42 grams
5. Fiber: 10 grams
6. Protein: 25 grams
7. SaturatedFat: 24 grams
8. Sodium: 920 milligrams
9. Sugar: 102 grams

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