

Chocolate Babka

Yield: 30 min
Total Time: 240 min

Recipe from: <https://www.recipeschoose.com/recipes/jewish-chocolate-babka-recipe>

Ingredients:

- 1 1/2 cups milk warm, [110°F, 43°C]
- 1/2 ounce active dry yeast each packages
- 3/4 cup granulated sugar plus a pinch
- 3 large eggs at room temperature
- 2 large egg yolks at room temperature
- 6 cups all purpose flour plus more for the work surface
- 1 teaspoon salt
- 8 ounces unsalted butter cut into 1-inch pieces, room temperature, plus more for bowl and loaf pans
- 1 tablespoon heavy cream
- 2 1/4 pounds semisweet chocolate very finely chopped
- 1 cup sugar
- 2 1/2 tablespoons ground cinnamon
- 6 ounces butter cut into 1-inch pieces, at room temperature
- 1 2/3 cups confectioners' sugar
- 1 1/3 cups all purpose flour
- 6 ounces unsalted butter room temperature

Nutrition:

1. Calories: 510 calories
2. Carbohydrate: 65 grams
3. Cholesterol: 80 milligrams
4. Fat: 27 grams
5. Fiber: 3 grams
6. Protein: 6 grams
7. SaturatedFat: 16 grams
8. Sodium: 135 milligrams
9. Sugar: 38 grams

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