

Ukrainian Babka Bread (Easter Bread)

Yield: 4 min
Total Time: 80 min

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

Ingredients:

- 2 fresh yeast
- 2 packets active dry yeast
- 2 cups whole milk warmed to 110 degrees F
- 8 cups all purpose flour divided
- 1 1/4 cups granulated sugar
- 1/2 cup unsalted butter melted and cooled to room temperature
- 5 egg yolks lightly beaten
- 1 teaspoon salt
- 1 tablespoon vanilla extract
- 2 cups golden raisins optional
- 1 egg yolk beaten with 1 tablespoon water

Nutrition:

1. Calories: 1700 calories
2. Carbohydrate: 307 grams
3. Cholesterol: 390 milligrams
4. Fat: 36 grams
5. Fiber: 11 grams
6. Protein: 36 grams
7. SaturatedFat: 19 grams
8. Sodium: 670 milligrams
9. Sugar: 103 grams

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