

Babka Bread / Chocolate Babka / Krantz Cake

Yield: 4 min
Total Time: 175 min

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

Ingredients:

- 2 1/4 cups all-purpose flour ; plus 1-2 tablespoon, as needed
- 1/2 cup whole milk warm, [100 F – 110 F]
- 1 1/2 teaspoons active dry yeast
- 2 tablespoons sugar
- 2 large eggs room temperature
- 1/2 teaspoon salt
- 1/3 cup unsalted butter softened
- 1/2 tablespoon neutral oil to grease the bowl
- 1 tablespoon unsalted butter softened, to grease the baking pan
- 1/2 cup dark chocolate 70% or higher, chips or chopped
- 4 tablespoons unsalted butter softened
- 1/4 cup sugar
- 1/4 cup cocoa powder
- 3 tablespoons sugar
- 3 tablespoons water
- 2 1/4 cups all-purpose flour ; plus 1-2 tablespoon, as needed
- 1/2 cup whole milk warm, [100 F – 110 F]
- 1 1/2 teaspoons active dry yeast
- 2 tablespoons sugar
- 2 large eggs room temperature
- 1/2 teaspoon salt
- 1/3 cup unsalted butter softened
- 1/2 tablespoon neutral oil to grease the bowl
- 1 tablespoon unsalted butter softened, to grease the loaf pan

Nutrition:

1. Calories: 1350 calories

2. Carbohydrate: 162 grams
3. Cholesterol: 345 milligrams
4. Fat: 67 grams
5. Fiber: 8 grams
6. Protein: 26 grams
7. SaturatedFat: 38 grams
8. Sodium: 700 milligrams
9. Sugar: 48 grams

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