

Annabel's Chocolate Babka Recipe

There is a time jump of 12-24 hours in the recipe so be aware.

Ingredients

- Dough
 - 3 3/4 cups (530g) all-purpose flour , plus extra for dusting
 - 1/2 cup (100g) granulated sugar
 - 1 tablespoon (10g) instant dry yeast
 - 3 large eggs
 - 1/2 cup (120 ml) water
 - 1 teaspoon fine sea salt
 - 2/3 cup (150g) unsalted butter ,cut into small cubes and softened to room temperature
 - Neutral oil (sunflower, canola) for dressing
- Chocolate Filling
 - 200 g (7 oz.) bittersweet chocolate
 - 115 g (1 stick/4 oz.) unsalted butter
 - 1/3 cup (80 ml) heavy cream
 - 1/2 cup (60g) powdered sugar
 - 1/3 cup (30g) unsweetened cocoa powder
 - pinch of salt

Directions

1. Measure out all of your ingredients.

2. Place flour, sugar, yeast and salt in a stand mixer fitted with a dough hook (or in a normal bowl) and mix until just combined.
3. Add eggs and water, and mix on medium speed for about 2-3 minutes.
4. Add butter, a few cubes at a time, and mix on medium low speed until incorporated. Continue mixing on medium speed for about 10 minutes until the dough is completely smooth, elastic and shiny.
5. With floured hands, transfer the dough to a large bowl brushed with oil. Cover with plastic wrap or a lid and leave in the fridge for between 12-24 hours.
6. When you come back to it grease two loaf pans with oil and line the bottom and sides with parchment paper. Set aside
7. In a medium saucepan place chocolate, butter, heavy cream, cocoa powder, sugar, and salt, and bring just to a boil over moderate heat.
8. Reduce heat to low and mix until melted and completely smooth.
9. Transfer to a bowl and set aside to cool in the fridge for 10 minutes.
10. Divide dough in half. Roll out dough on a lightly floured surface and shape into a rectangle measuring 16x12 inches (40x30 cm). Position dough so that a long side is closest to you. Using an offset spatula, spread half of the chocolate mixture over the rectangle.
11. Roll up the rectangle like a roulade, starting from the long side closest to you and ending at the other long end. Press to seal.
12. Using a serrated knife, gently cut the roll in half lengthwise, starting at the top and finishing at the seam, essentially dividing the log into two long even halves, with the layers of dough and filling visible along the length of both halves.

13. With the cut sides facing up, gently press together one end of each half, then lift the right half over the left half. Repeat this process, but this time lifting the left half over the right, to create a simple two-pronged plait.
14. Carefully place into the prepared pan and allow cakes to rise for 30 minutes while the oven is preheating.
15. Preheat the oven to 350 degrees. Bake for 30-35 minutes until golden brown on top.

Babka will stay fresh for 24 hours in an airtight container at room temperature. Do not place it in the fridge. It also freezes well for up to 2 months. To thaw, leave at room temperature for 2 hours, or overnight in the fridge.