

Cinnamon Raisin Walnut Babka

Recipe:

(Makes 2 Babkas)

Dough:

500 Grams (4 cups) All purpose flour

2 Teaspoons Active Dry Yeast or 20 grams Fresh yeast

⅓ Cup Granulated Sugar

1 Teaspoon kosher salt

¾ Cup whole milk at room temperature

2 Large eggs

½ Teaspoon pure vanilla extract

½ Teaspoon grated lemon zest

100 Grams (7 Tablespoons) unsalted butter at room temperature

Filling:

100 Grams (7 Tablespoons) unsalted butter at room temperature

½ Cup Granulated Sugar

1 Teaspoon ground cinnamon

1 ½ Cups Walnuts, coarsely chopped

1 Cup Raisins or Currants

1 egg beaten (eggwash)

Simple Syrup:

¾ Cup sugar

¾ Water

Make the dough:

In the bowl of an electric mixer, using a spoon or rubber spatula, combine flour and yeast until well combined. With dough hook attached, Add sugar, salt, milk, eggs, vanilla, lemon zest and 2 two tablespoons butter and knead for 1-2 minutes on low speed. As dough begins to form, add remaining 5 tablespoons butter gradually while mixing for an additional 3 minutes.

Cover bowl and allow to rise to 50%, about 1 hour.

After first rising, With floured hands remove dough from bowl and form into a ball, place dough back in bowl, cover and transfer to refrigerator for a minimum of 4 hours, preferably overnight.

Make the babka:

Unwrap the babka dough and set it on a lightly floured surface. Roll the dough to a 10x28-inch rectangle, rolling until it's about ¼ inch thick.

Spread butter all over dough evenly, mix the sugar and cinnamon and sprinkle all over the butter followed by the walnuts and raisins. With hands or rolling pin, lightly press to push the walnuts and raisins into the dough to lock in place.

Roll the dough from top to bottom forming a tight cylinder, seam side down. With a knife or bench scraper, slice the babka in half lengthwise into two long pieces. Place one piece on top of the other in an "X" and twist both sides in a corkscrew. Gently tuck both ends and place in a parchment lined loaf pan.

Allow to rise 1-1.5 hours until babka has doubled.

Preheat oven to 350 degrees.

Brush babka with egg and bake for 30 minutes

While babka is baking make simple syrup by combining water and sugar in a small saucepan, bring to a boil until syrupy and set aside.

Allow babka to cool completely and brush with syrup.