Chocolate Babka

Time: 3h – Yield: 3 Babkas

Ingredients

For the dough:
600g bread flour
200g soft butter
100g sugar
20g active dry yeast
100g sour cream
4 eggs
A pinch of salt

For the chocolate filling:
130g chocolate (70%)
120g butter
6 tbsp of confectioners' sugar
3 tbsp cacao powder

For the sugar syrup:
1 cup sugar
1 cup water

Preparation

1. In the bowl of a stand mixer mix together all dry ingredients of the dough (flour, sugar, yeast and salt)
2. Add the sour cream and eggs, and mix with the dough hook attachment on low speed for about 1 min

3. Add the soft butter and knead on low-medium speed for 10 min
4. Place in a lightly oiled bowl, cover with a damp cloth for about 2 hours and let the dough rise
5. Meanwhile prepare the chocolate filling*
6. Divide the dough to 3 equal portions
7. Place one portion on a lightly floured surface and flatten into a 9x17 inch rectangle
8. Spread a thin layer of the chocolate filling on the dough and roll the dough into a coil starting from the long side so that you end up with a 9 inch long coil
9. Wrap coil in a plastic wrap and place in the freezer for 10 minutes
10. Repeat steps 7-11 with the leftover 2 portions
11. With a sharp knife slice the coil lengthwise in half and braid the two parts
12. Butter a 9 inch loaf pan and cover with baking paper, and place the braid into the prepared pan
13. Cover loosely with a kitchen towel and let rise in a warm place for ca. 1 hour. Bake in a preheated oven at 320 F for 30-35 min
14. Prepare the sugar syrup* and pour it on top while cakes are still warm
15. Repeat steps 13-15 with the other 2 coils

*Chocolate filling:
Melt butter and chocolate together in the microwave, stop to mix every 20 seconds to make sure the chocolate melts nicely into the butter. Once smooth, mix in the cacao and confectioner's sugar and let rest at room temperature for ca. 1 hour

*Sugar syrup:
Place sugar and water in a sauce pan, bring to a boil and simmer for ca. 1 minute