

# Chocolate Babka

Make authentic chocolate babka at home with this detailed recipe. Rich chocolate filling in buttery brioche dough creates the perfect sweet bread.

3h 30min

PREP

35 min

COOK

4h 5min

TOTAL

8

SERVINGS

Medium

DIFFICULTY

## Ingredients

- 4 cup flour
- 2 tbsp granulated sugar
- 2 tsp sea salt
- 1 cup milk
- 1 tsp yeast
- 1 egg
- 1 egg yolk
- 4 oz milk chocolate
- 4 oz bitter chocolate
- 2 cup unsalted butter
- 1 cup heavy cream

## Instructions

### 1 Prepare the dough base

In a mixing bowl, whisk together 4 cups flour, 2 tablespoons sugar, and 2 teaspoons salt until well combined.

2 Warm 1 cup milk to 110°F (43°C) and pour into the bowl of a stand mixer fitted with dough hook. Sprinkle 1 teaspoon yeast over the milk and let stand for 5 minutes until foamy and bubbling.

3 Add the flour mixture, 1 whole egg, and 1 egg yolk to the yeast mixture. Mix on low speed for 2 minutes until a shaggy dough forms.

### 4 Develop the dough

Increase speed to medium and mix for 5 minutes until the dough is smooth and elastic, scraping down the

bowl sides as needed.

- 5 Add 4 ounces butter all at once and mix on low speed for 3-4 minutes until the butter is fully incorporated and the dough is sticky but cohesive.

#### 6 **First rise**

Transfer dough to a greased bowl, cover with plastic wrap, and let rise at room temperature for 1 hour until doubled in size.

#### 7 **Shape and chill dough**

Divide dough in half and shape each piece into a rough rectangle. Wrap each piece tightly in plastic wrap and refrigerate overnight or at least 4 hours until firm.

#### 8 **Make chocolate filling**

Set a heatproof bowl over a pot of barely simmering water and melt 4 ounces dark chocolate and 4 ounces butter together, stirring until smooth. Remove from heat and let cool to room temperature, about 20 minutes.

- 9 Stir 2 cups powdered sugar and 1 cup cocoa powder into the cooled chocolate mixture until smooth and spreadable.

#### 10 **Prepare pans and shape babka**

Line two 9x4-inch loaf pans with parchment paper, leaving 2-inch overhang on long sides. On a floured surface, roll each chilled dough piece into a 16x12-inch rectangle.

- 11 Spread half the chocolate filling evenly over each rectangle, leaving a 1/2-inch border on all sides. Starting from a long edge, tightly roll each rectangle into a log.

- 12 Using a sharp knife, cut each log in half lengthwise to expose the chocolate layers. Twist the two halves around each other, cut-side up, and place in prepared loaf pans.

#### 13 **Final rise and bake**

Cover with a clean towel and let rise in a warm place for 1-2 hours until the dough springs back slowly when lightly pressed. Preheat oven to 375°F (190°C).

- 14 Bake for 35-40 minutes until the tops are deep golden brown and the internal temperature reaches 190°F (88°C).

#### 15 **Cool and serve**

Cool in pans for 10 minutes, then use parchment overhang to lift onto wire racks. Cool completely for at least 1 hour before slicing.

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## Tips

Use room temperature ingredients for better dough development. Cold eggs and milk can prevent proper mixing and result in a less cohesive dough.

Don't skip the overnight refrigeration - this step is crucial for developing flavor and making the dough manageable for rolling and shaping.

When melting chocolate for the filling, use low heat and stir frequently to prevent burning. Let it cool completely before spreading to avoid melting the dough.

If the dough tears while rolling, patch it gently and continue. Small tears won't affect the final product significantly.

Use parchment paper slings in your loaf pans for easy removal. Leave overhang on the long sides to lift out the finished babka cleanly.

Apply simple syrup (equal parts sugar and water, boiled and cooled) to the warm babka for extra moisture and shine.

Slice with a sharp serrated knife using a gentle sawing motion to preserve the beautiful swirl pattern and prevent squashing.

Store wrapped tightly at room temperature for up to 3 days, or freeze for up to 3 months. Thaw frozen babka overnight before serving.