

BERRY BABKA BREAD

This bread is delicious and my go-to for pleasing an overnight guest in the morning, thanking friends, families, and teachers; as well as just having a buttery indulgent treat that your family with appreciate and thank you non-stop...until you have to make more ;).

SERVINGS	SERVING SIZE	TIME TO MAKE
2 Loaves ~10-12 slices per loaf	1 Slices	3+ Hours (proofing & baking)

INGREDIENTS

Berry Preserves (most berries can be used)

- 3 cups Berries (pictured with blackberries)
- 1/2 cup Sugar (you may want to taste the berry to either increase/decrease amount)
- 1 Tablespoon Lemon Juice

Cream Cheese Filling

- 8 oz Cream Cheese, softened (can use dairy-free alternate)
- 1/3 cup Sugar

Babka Sweet Dough

- 1 cup Milk, warm to 100-110 degrees
- 1 package Active Dry Yeast (2 1/4 tsp)
- 4 cups All-Purpose Flour (gluten-free flour optional)
- 1/3 cup Granulated Sugar + 1 tsp sugar (divided)
- 1 tsp Salt
- 2 Eggs
- 1 Tablespoon Vanilla
- 10 Tablespoons Unsalted Butter, softened and sliced into Tablespoons servings

DIRECTIONS

Berry Preserves

1. Combine all the ingredients into a medium saucepan.
2. Bring to a boil, reduce to medium and simmer for about 15 minutes, stirring occasionally until thickened.
3. Crush some of the berries with back of the spoon.

4. Allow to cool and can refrigerate while dough rises
5. If you want the preserves to be free of seeds, before refrigerating, blend preserves and then strain through a fine mesh strainer with a cheesecloth on top, pushing out as much preserves through strainer. Then cool.

Cream Cheese Filling

1. Combine the cream cheese and sugar in a bowl and beat with electric mixer until combined. Set aside (may need to refrigerate depending on when you make this up) until ready to fill the dough.

Babka Sweet Dough

1. Warm milk in microwave (or stovetop) for 45 seconds or until thermometer reads 100-110 degrees.
2. Place warmed milk in bowl, sprinkle yeast and add 1 tsp sugar. Gently stir ingredients together
3. Let stand for 5 minutes, allowing yeast to foam and rise
4. Whisk together flour, 1/3 cup of sugar and salt in a large enough bowl where you will mix everything (Kitchen-Aid style mixing bowl)
5. Add the yeast mixture, eggs, and vanilla to the flour mixture.
6. Mix on low speed until combined and increase speed to medium low for about 5 minutes, ensuring the bottom of the bowl is well mixed.
7. Add softened butter, 1 tablespoon at a time, mixing on medium low until butter is well incorporated and dough is slightly sticky. Scrape down sides of the bowl as needed.
8. Cover the bowl (or get an oven proof bowl that has been buttered) with plastic wrap or beeswax wrap. Place in a warm place or in an oven with the bread proofing feature for 60-90 minutes, or until the dough has doubled in size. You can let rise in the refrigerator overnight by place in a Ziplock style bag.
9. Line 9" x 5" loaf pans with parchment paper or butter the pans. If use parchment paper, allow enough paper to overhang on the long sides of the pan. Set aside until ready to use.
10. Remove from bowl/bag, and place on lightly floured surface. Divide dough into 2 halves (or more if making mini loaves).
11. Roll out dough into a large rectangle, such as 12 x 16 inches.
12. Spread half the cream cheese mixture onto the surface, leaving a small border on one long edge.
13. Spread on top of the cream cheese mixture, the berry preserves, continuing to leave a small border on the long edge.

14. With the long side with no border, roll the dough into a tight log, allowing the border to help seal the contents and can pinch the bread to help seal. (if this is too sticky, you can refrigerate the dough before rolling)
15. Slice the dough down the middle, lengthwise in 2 long halves, exposing the layers (this can be messy). Place the end of one of the halves over the other half and continue to “braid” until you reach the end. Pinch the ends together.
16. Place the braided loaf into a parchment lined loaf pan or buttered pan (9” x 5” loaf pan).
17. Cover with plastic wrap or beeswax paper. Place in a warm spot or oven with bread proofing option for 60 minutes to rise.
18. Remove plastic wrap or beeswax paper, bake at 350 degree F for 40 minutes or until golden brown and tester comes out of center of the bread clean (you may have some residue of cream cheese/berry preserve on tester).
19. Cool for 5 minutes and then remove from loaf pan and place on wire rack to cool completely.
20. If you slice when warm, the bread may sink some, but it is super yummy!

NOTES

- Make the berry preserve when the dough is rising to allow time to cool and thicken.
- After cooling the babka bread, wrap with desired material (plastic wrap, foil, beeswax, or place in Ziplock bag) to keep for 3 days or 5 days in refrigerator
- This can be frozen, but wrap tightly to help decrease moisture from crystalizing inside the bread.
- You can use jam, jelly, or another style of preserve inside of this homemade preserve.

Nutritional Information per serving: 207 Calories, 9 grams Fat, 5 gram Saturated Fat, 39 mg Cholesterol, 139 mg Sodium, 28 grams Total Carbohydrates, 1 gram Fiber, 11 grams Sugar, 4 grams Protein, 10% Vitamin A, 3% Vitamin C, 2% Calcium, 6% Iron

**Butter used for nutrient analysis*