OUR SIGNATURE RECIPE FOR

CHOCOLATE BABKA

YOU’LL NEED

BABKA
1 cup lukewarm water
1/2 stick (4 tablespoons) softened butter
1 yeast packet (included)

FILLING
2 tablespoons melted butter

THIS BOX CONTAINS: DOUGH MIX, FILLING MIX, YEAST PACKET

1 - COMBINE mix, water, 1/2 stick softened butter, and yeast. Mix and knead — by hand, mixer, or bread machine set on the dough cycle — until smooth, adding additional water as needed, 1 teaspoon at a time.

2 - ALLOW dough to rise in a lightly greased bowl, until puffy and doubled in size, about 90 minutes.

3 - BLEND filling mix and melted butter until sandy.

4 - ROLL dough into an 8” x 20” rectangle on a lightly floured surface. Using your fingers, spread filling over dough. Roll into an 8” log. Pinch seam closed.

5 - PLACE log seam-side up and cut completely in half lengthwise, using the seam as a guide. Lay one piece out side up across the other, making an X. Lightly twist ends together. Pinch ends to seal.

6 - PLACE in a greased 8 1/2” x 4 1/2” loaf pan. Sprinkle any escaped filling over top. Cover and let rise, until crowned 1” over rim of pan, about 60 to 90 minutes.

7 - BAKE in a preheated 350°F oven for 30 to 35 minutes, until well-browned.

8 - COOL in pan for 10 minutes. Turn out on a rack to cool completely.

BAKES 1 BABKA

BAKER’S TIP
For individual babka rolls: Gently roll shaped log to 1/2” to 1”. Cut into slices, place in greased muffin cups, let rise until puffy, and bake in preheated 350°F oven for 20 minutes or until well-browned. Cool as directed above.

COMPLIMENTS OF
The King Arthur Flour Kitchen

OUR SIGNATURE RECIPE FOR

CHOCOLATE BABKA MIX

Baking is about making something special, and trusting that it’ll turn out every time. That’s why we craft our mixes using tried-and-true, favorite recipes that we’ve perfected over the years — it’s what makes our mixes so good.

We’re bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We’re all about making your kitchens better and happier with top-quality baking essentials.

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100% EMPLOYEE-OWNED.
100% COMMITTED TO QUALITY.

Our mission is simple: We’re bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We’re all about making your kitchens better and happier with top-quality baking essentials.

We’re committed to using the power of business as a force for social and environmental good.

Sourced non-GMO. Learn more at KingArthurFlour.com/non-gmo

INGREDIENTS: DOUGH: King Arthur Unbleached Flour (wheat flour, malted barley flour), Wheat Starch, Cane Sugar, Sour Cream (cultured cream, nonfat milk), Natural Flavors, Sea Salt.

FILLING: Cane Sugar, Cocoa (processed with alkali), Cornstarch.

YEAST: Yeast, Sorbitan Monostearate, Ascorbic Acid.

CONTAINS: Wheat, Milk.

THE KING ARTHUR FLOUR COMPANY, INC.
NORWICH, VERMONT 05055
800 827 6836 | KingArthurFlour.com

DO NOT EAT RAW MIX, DOUGH, OR BATTER.
Produced on equipment that also processes eggs, soy, almonds, hazelnuts, pecans, walnuts, and citrus.

Nutrition Facts
10 servings per container
Serving size 1/10 of mix (52g)

Calories 190
Total Fat 10g (14%)
Saturated Fat 5g (30%)
Trans Fat 0g
Cholesterol 20mg (7%)
Sodium 440mg (18%)
Total Carbohydrate 29g (10%)
Dietary Fiber 3g (12%)
Total Sugars 17g
Prepared 7g
Fiber 3g
Protein 4g

Vitamin A 0%
Vitamin C 0%
Calcium 6%
Iron 4%

CHOCOLATE BABKA MIX

Decadent and rich, a tender sweet bread with a thick, fudgy chocolate swirl. Perfect for a celebration.

NET WT 18.25 OZ (1 LB 2.25 OZ) 517g

BEST IF BAKED BY:

205185K302CU 208695

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