

Recipe – Category: Family Table

## Cinnamon Babka

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### Ingredients:

1/3 cup granulated sugar  
1 tbsp honey  
1 1/4 tsp kosher salt  
2 large eggs, plus 1 egg yolk  
2/3 cups warm water  
3/4 stick unsalted butter, at room temperature  
3 1/2 cups all-purpose flour  
1/4 cup whole wheat flour  
1 tbsp instant dry yeast  
Butter for greasing

### Cinnamon filling:

150 g unsalted butter, softened to room temperature  
3/4 cup light brown sugar  
2 tbsp ground Vietnamese cinnamon

### Sugar syrup:

1/2 cup water  
1/2 cup granulated sugar  
1/2 tsp vanilla powder

Preparation instructions:

**Make the dough:** Put sugar, honey, salt, eggs, water and butter in the bottom of bread machine pan. Place flours on top of wet ingredients and then yeast on the very top. Mix on dough setting. With floured hands, punch down and transfer dough to a large bowl greased with butter and cover with plastic wrap. Leave in the fridge for at least half a day or overnight. Grease two 9×4 inch loaf pans with butter and line the bottom and sides of each pan with parchment paper. Set aside.

**Make the cinnamon filling:** In a medium bowl, stir together butter, sugar and cinnamon until well combined.

**Rolling and shaping:** Take dough out of fridge and leave on the counter for 30 minutes. Divide dough in half. Roll out dough on a lightly floured surface and shape into a rectangle measuring

16×12 inches (40×30 cm). Position dough so that the long side is closest to you. Using an offset spatula, spread half of the filling over the rectangle.

Use both hands to roll up the rectangle like a roulade, starting from the short side and ending at the other side.

Using a serrated knife, gently cut the roll in half, lengthwise. You should have two long, even halves with the layers of dough and filling visible along the length of both. With the cut sides facing up, gently press together one end of each half, then lift the right half over the left half. Repeat the process again, this time lifting the left half over the right to create a twisted shape. Gently squeeze together the other ends so that you are left with two intertwined halves showing the filling on top.

Repeat using the remaining dough and filling to create the second cake.

Carefully lift the cake into the prepared pan. Cover the pan loosely with plastic wrap and leave to rise at room temperature for 1 to 1½ hours until almost doubled in size.

**Bake:**

Preheat oven to 350°F/175°C. Remove plastic wrap and place cakes on the middle rack of the oven. Bake for about 35-40 minutes until golden brown on top. If you have a thermometer, check for an internal temperature of about 200°F/93°C degrees.

**Make the syrup:**

While the cakes are in the oven, make the syrup. In a small saucepan over medium heat, bring water and sugar to a boil. As soon as the bubbles start to get bigger and the mixture looks slightly thickened, remove from heat, add vanilla powder and set aside. Once the cakes are out of the oven, brush them gently with syrup gently. Use all of the syrup, even if it looks a lot. Let cakes cool until they are warm, then remove from pans and allow to cool completely on a wire rack before serving. Serve warm or at room temperature.