

DESSERT

Chocolate Babka

8 October 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
180 min	155 min	25 min	16	\$0.38	180 kcal



You can never have too many dessert recipes, so give Chocolate Babkan a try. One portion of this dish contains roughly 4g of protein, 7g of fat, and a total of 180 calories. This recipe serves 16. For 38 cents per serving, this recipe covers 5% of your daily requirements of vitamins and minerals.

Ingredients

- ☐ 2 teaspoons active dry yeast

☐ ¼ cup butter, chilled

☐ 1 egg

☐ ¼ cup all-purpose flour

☐ ¾ cup milk

☐ 5 ounce semisweet chocolate, finely chopped
- ☐ 2 cups bread flour

☐ ¼ cup confectioners' sugar

☐ 1 egg beaten with

☐ 1½ teaspoons ground cinnamon

☐ ¾ teaspoon salt

☐ 1/3 cup white sugar

EQUIPMENT Bowl, Baking sheet, Sauce pan, Oven, Stand mixer, Stove, Microwave, Kitchen towels, Serrated knife

Method

- 1 Warm the milk and melt 1/4 cup butter in a glass or ceramic bowl in the microwave for 30 seconds, or on the stovetop in a saucepan.
- 2 Combine the bread flour, 2 cups all-purpose flour, yeast, and 1/4 cup sugar.
- 3 Add the water, the milk-butter mixture, the egg, and the salt to the dry ingredients and mix well.
- 4 Use the dough hook in a stand mixer on low speed or knead the dough by hand until the dough is smooth and elastic, about 15 minutes. If the dough is too wet, add more bread flour, about 2 tablespoonfuls at a time (up to 8 tablespoons) to make a workable dough; too much flour can make the dough dry. Cover the dough with a damp cloth and let rise until double in size, about 1 to 1 1/2 hours.
- 5 Make the chocolate filling and the streusel while the dough is rising. For the filling, stir together the finely chopped chocolate, the cinnamon, and 1/4 cup sugar.
- 6 Cut in 1/4 cup chilled butter with a fork. To make the streusel, combine the confectioners' sugar and 1/4 cup all-purpose flour; cut in 1/4 cup chilled butter until the mixture resembles coarse crumbs.
- 7 When the dough has doubled, punch the dough down and cut it into two equal pieces. Loosely shape each piece into a ball. Cover the dough with a damp cloth and let it rest for 10 minutes.
- 8 Roll out one portion on a lightly floured surface to form a 15x4-inch rectangle.
- 9 Sprinkle with half the chocolate filling, roll up to form a long log, and seal the seam. Attach the ends to form a circle and place the ring, seam-side down, on a parchment-lined baking sheet. Repeat with the second piece of dough. Use a serrated knife or kitchen shears to cut slits at 1-inch intervals around the rings. Cover the rings with damp kitchen towels and let rise until doubled in size, about 30 minutes.
- 10 Preheat an oven to 350 degrees F (175 degrees C).
- 11 Brush the loaves with the egg wash, if desired.
- 12 Sprinkle streusel on top.
- 13 Bake the loaves for about 25 minutes, rotating the baking sheets to promote even browning, until the bread is a deep golden brown.

Nutrition per serving

180

KCAL

4 g

PROTEIN

7 g

FAT

24 g

CARBS

Saturated Fat

4.2 g · 26% of daily needs

Fibre

1.3 g · 5% of daily needs

Sugar

9.9 g · 11% of daily needs

Sodium

146 mg · 6% of daily needs

Cholesterol

30 mg · 10% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/chocolate-babka-148640