



## *Nutella Babka*

***Adapted from Artisan Breads Everyday Handout of Peter Reinhart***

Prep Time/Cook Time      30 min dough making, shaping , 4-5 hour rise time, max  
60 min bake time

Servings                      8-10

### **Ingredients**

2 tablespoons active dry yeast

$\frac{3}{4}$  cup whole milk, lukewarm

$\frac{3}{4}$  stick unsalted butter, room temp or melted and cooled

2 tablespoons of vegetable oil

6 tablespoons granulated sugar

1 teaspoon vanilla extract

5 egg yolks

3-1/4 cup unbleached all purpose flour

1.5 teaspoon kosher salt or less than 1 teaspoon table salt

Egg wash: 1 egg plus 1 tablespoon water or milk, beaten lightly

Filling: Nutella to spread as much as you like (I used around 1 cup)

1. Stir the yeast in lukewarm milk and let it sit until the yeast starts to bubble.
2. Cream butter, sugar and vegetable oil until smooth with mixer or wooden spoon in a bowl.
3. In a separate bowl, add vanilla to egg yolks and lightly beat.
4. Slowly add egg mixture to the butter-oil mixture and incorporate all of the egg mixture in small steps. Beat for 2 minutes on medium speed.
5. Add flour, salt and yeast mixture, mix until you get a soft, supple dough.
6. Turn the dough onto floured counter top and knead for 2-3 minutes. The dough should be golden color and soft.
7. Form into a ball and put it in a oiled bowl, cover and let it rise for 2 hours. (You can put it in the fridge overnight at this point)
8. Roll the dough into a 16 inch by 20 inch rectangle. Leaving 1 inch border around the edges, spread Nutella all over the rectangle. Starting from the longer end, roll the rectangle into a log. With a gentle pressure, rock and roll the log back and forth and extend its length to 20-22 inches.

9. Shape as you like. Cover. Let it rise for another 2-3 hours until it fills the pan or about 1-1/2 times larger. (You can put it in the fridge overnight at this point as well)
10. Preheat the oven to 350-degrees. Poke a few holes on the dough with a toothpick to let some air escape. Brush the top with eggwash.
11. Bake 50-60min, by turning the pan once to bake it even. Depending on the shape and pan you use, it might be done earlier, Keep checking after 40 min to see if it is rich golden brown. When you thump on the loaf, it should sound hollow and the middle of the loaf should register 190-degrees.
12. Let it rest for 2 hours before you serve.