

Cranberry Orange Babka



Prep Time: 45min

Cook Time: 50 min

Total Time: 3 hrs, 35 min

Yields: 2 Loaves

Ingredients

- 1 pack quick-rise instant yeast
- 3 3/4 cup all-purpose flour
- 1/2 tsp salt
- 1/2 cup white sugar
- 2 large eggs, room temp
- 1/2 cup unsalted butter, room temp
- 1/2 cup whole milk
- 1 1/2 cup fresh cranberries
- 1/2 cup dried cranberries
- 1 orange, juiced and zested
- 1/3 cup brown sugar, packed
- 1 tbsp unsalted butter
- 1/2 tsp cinnamon
- 1/4 tsp nutmeg
- 1/4 tsp allspice

Preparation

Preparing the dough:

1. In the bowl of a stand mixer with the dough hook attached, add flour, yeast, salt, and sugar. Mix. Add in the butter and milk and beat, if dough is too wet add flour 1 tbsp at a time.
2. Beat the dough until it is smooth and pulls away from the sides of the bowl, about 15 minutes. Transfer to a lightly greased bowl and cover with plastic wrap. Let dough rise at room temp for about an hour or until it has doubled in size.

Preparation

Preparing the filling:

1. In a small saucepan, heat the remaining ingredients over medium-low heat. Allow the mixture to cook, stirring occasionally to pop the cranberries. Once the filling has thickened, about 10-15 minutes later, remove from heat and let cool.

Shaping the babka:

1. Grease two 9x5 inch loaf pans. Set aside.
2. Gently punch down dough and split in half. On a lightly floured counter, roll out the dough into a large rectangle, about 9x18 inches. Spread half of the filling over the dough, leaving a small border around the edges. Roll up the dough and repeat with the other half.
3. Using a sharp knife, cut the dough in half, down the length of the cylinder, exposing the cranberry filling and producing two logs. Twist the two pieces together, tucking the ends underneath the dough; place in loaf pan and repeat with remaining dough.
4. Cover loaf pans with plastic wrap and let rise again at room temperature for about an hour.
5. Preheat oven to 350°F.
6. Bake Babka uncovered for 25 minutes, then remove and cover with tinfoil and bake for an additional 25 minutes. The Babka is finished when the top and sides are golden brown or the inside of the dough reads at least 190°F on a thermometer.
7. Allow bread to cool completely in pans before removing and serving.