



# CHOCOLATE BABKA MIX

## CHOCOLATE BABKA

BAKES 1 LARGE LOAF OR 12 ROLLS

This box contains 1 bag dough mix, 1 bag chocolate filling mix, and 1 yeast packet.

### YOU'LL NEED

#### BABKA

- 1 CUP LUKEWARM WATER
- 1/2 STICK (4 TABLESPOONS) SOFTENED BUTTER
- 1 YEAST PACKET, INCLUDED

#### CHOCOLATE FILLING

- 2 TABLESPOONS MELTED BUTTER

### DIRECTIONS

- 1. COMBINE** dough mix, water, 1/2 stick softened butter, and yeast. Mix and knead by hand or mixer for 5 to 10 minutes, adding more water if needed, 1 teaspoon at a time. Dough should be tacky to the touch, smooth and elastic, and spring back when touched lightly with a floured finger. Dough may also be made in a bread machine set on the dough cycle. Place in a lightly greased bowl. Cover and let rise until puffy, about 1 1/2 hours.
- 2. BLEND** filling mix and melted butter until sandy. Roll dough into an 8" x 20" rectangle on lightly floured surface. Spread filling over dough. Roll into an 8" log. Pinch seam closed. Slice log lengthwise all the way through and turn each half so the cut sides are facing up. Twist pieces over each other to make a braided log. Pinch ends to seal. Place in greased 8 1/2" x 4 1/2" loaf pan. Sprinkle any loose filling over top. Cover and let rise, until crowned 1" over rim of pan, about 60 to 90 minutes.
- 3. BAKE** in preheated 350°F oven for 30 to 35 minutes, until well-browned. Cool in pan for 10 minutes. Transfer to rack to cool completely.

**BABKA BUNS:** Gently roll shaped log to 12" to 14". Cut into 12 pieces, 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.

For guidelines on baking at high altitudes, visit: [Bakewith.us/altitude](http://Bakewith.us/altitude)



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## CHOCOLATE BABKA MIX



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



INCLUDES  
CHOCOLATE  
FILLING

BAKES  
BREAD &  
ROLLS

### CHOCOLATE BABKA MIX

## Nutrition Facts

10 servings per container

Serving size 1/10 of mix (52g)

	Mix	Prepared
<b>Calories</b>	<b>190</b>	<b>250</b>
	% Daily Value*	% Daily Value*
<b>Total Fat</b>	1g 1%	8g 10%
Saturated Fat	0.5g 3%	5g 25%
Trans Fat	0g	0g
<b>Cholesterol</b>	0mg 0%	20mg 7%
<b>Sodium</b>	200mg 9%	200mg 9%
<b>Total Carbohydrate</b>	41g 15%	41g 15%
Dietary Fiber	1g 4%	1g 4%
Total Sugars	12g	12g
Incl. Added Sugars	12g 24%	12g 24%
<b>Protein</b>	4g	4g
Vitamin D	0mcg 0%	0mcg 0%
Calcium	20mg 2%	20mg 2%
Iron	0.8mg 4%	0.8mg 4%
Potassium	110mg 2%	110mg 2%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a diet. 2,000 calories a day is used for general nutrition advice.

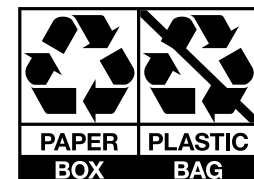
**INGREDIENTS:** DOUGH: KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME OR MALTED BARLEY FLOUR), WHEAT STARCH, CANE SUGAR, SOUR CREAM (CULTURED CREAM, NONFAT MILK), NATURAL FLAVORS, SEA SALT. FILLING: CANE SUGAR, COCOA (PROCESSED WITH ALKALI), CORN STARCH. YEAST: YEAST, SORBITAN MONOSTEARATE, ASCORBIC ACID.

**CONTAINS:** WHEAT, MILK.

KING ARTHUR BAKING COMPANY, INC.  
NORWICH, VERMONT 05055  
800-827-6836 | [KingArthurBaking.com](http://KingArthurBaking.com)

For information on allergens and cross-contact prevention, visit: [KingArthurBaking.com/allergen-program](http://KingArthurBaking.com/allergen-program)

**DO NOT EAT RAW MIX, DOUGH, OR BATTER.**



BEST IF BAKED BY:

CHOCOLATE BABKA MIX  
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