

Pizza Babka

Part pizza, part pull-apart loaf, this tender bread wraps dough around all your favorite pizza fillings for a new mashup of two cherished favorites.

DOUGH

3 cups (360g) King Arthur '00' Pizza Flour
2 teaspoons SAF Instant Yeast
½ teaspoon salt
1 tablespoon Pizza Dough Flavor
2 tablespoons (14g) Baker's Special Dry Milk
¼ cup (170g) water
1 large egg
3 tablespoons (35g) Garlic Oil

FILLING

3 tablespoons (43g) pizza sauce
3 tablespoons (43g) tomato paste
1½ teaspoons Pizza Seasoning
½ cup (57g) shredded Italian cheese blend
⅓ cup (38g) mozzarella, diced in ¼" cubes
¼ cup (28g) sliced mini pepperoni, optional

For the dough: Combine the ingredients in the order listed, mixing until everything comes together and kneading for 6 to 8 minutes until the dough is smooth and silky. Place in a greased bowl, cover, and let rise until almost doubled, 60 to 90 minutes.

For the filling: Combine the pizza sauce, tomato paste, and pizza seasoning in a small bowl; set aside.

To shape: After the dough has risen, deflate it and roll it into a 10" x 14" rectangle with a short side facing you. Spread the sauce over the dough, leaving ½" on both short sides uncovered. Sprinkle the shredded cheese over the sauce, then the mozzarella cubes and mini pepperoni.

Roll up the dough from a short side, pinching it closed along the seam and at one end. Starting 1" from the closed end, slice all the way through the dough lengthwise. Turn each half so the filling is facing up. Twist the two strips of dough over each other two or three times, tucking the ends under.

Grease a 12" x 4" tea loaf pan. Place the babka in it filled side up. Cover and let rise for 45 minutes, until puffy looking. Toward the end of the rising time, preheat the oven to 350°F.

Uncover the loaf and bake for 40 to 45 minutes. Tent with foil at 30 minutes, and continue baking until the center of the loaf reads 190°F on a digital thermometer. Remove from the oven and cool on a rack for 20 minutes before tipping out of the pan to serve warm.

Yield: one loaf.



