

# Apple Pie Babka

*This luxurious loaf laced with apples and spice will make your kitchen smell wonderful while it bakes. The smiles will be even bigger with the first bite.*

## DOUGH

3 cups (360g) King Arthur Unbleached All-Purpose Flour  
2 tablespoons (14g) Baker's Special Dry Milk  
2 teaspoons instant yeast, SAF Gold Instant Yeast preferred  
¼ cup (50g) sugar  
1 ¼ teaspoons (8g) salt  
½ to ⅔ cup (113g to 149g) lukewarm water  
1 large egg  
5 tablespoons (71g) unsalted butter, room temperature  
1 tablespoon Boiled Cider  
1 teaspoon Pure Vanilla Extract

## FILLING

½ cup (106g) brown sugar, packed  
1 tablespoon Apple Pie Spice  
1 tablespoon Instant ClearJel  
4 tablespoons (57g) unsalted butter, melted  
1 tablespoon Boiled Cider  
¾ cup (85g) grated apple  
½ cup (57g) diced pecans or walnuts, toasted

## TOPPING

1 large egg beaten with a pinch of salt  
Sparkling Sugar

**For the dough:** Stir together the dough ingredients, starting with the lesser amount of water; mix until combined, adding more water if the dough feels dry. Cover the bowl and let rest for 20 minutes. Then mix and knead until it's soft and smooth, about 5 minutes. Cover, and let rise for about 1½ to 2 hours, until puffy.

**For the filling:** While the dough is rising, combine the brown sugar, apple pie spice, and ClearJel. Stir in the butter, boiled cider, and apple.

**To shape:** On a lightly floured sheet of parchment, roll the dough out to a 11" x 17" rectangle. Spread the filling over the dough, leaving a 1" border bare on all sides. Scatter the nuts over the filling. Starting with a short end, roll the dough gently into a log, then pinch the seam and ends to seal. Cut the dough in half lengthwise. Keep the cut sides facing up while you twist the two pieces together, then tuck the ends underneath. Place the loaf in a greased Tea Loaf Pan.

Cover and let rise until the loaf is 1" above the rim of the pan, 1½ to 2½ hours. Toward the end of the rise, preheat the oven to 350°F. When ready to bake, uncover, brush lightly with the beaten egg, and sprinkle with sparkling sugar.

Bake the loaf for 40 to 50 minutes, tenting with foil for the final 15 to 20 minutes. Remove from the oven and loosen the edges with a heatproof spatula. Cool for 10 minutes, then turn out of the pan onto a rack to cool completely.

Yield: one large loaf.



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