

Lemon Blueberry Babka

YIELD: ONE 12" LOAF

With its gorgeous blueberry swirl and amped-up lemon flavor, this loaf is a guaranteed stunner.

INGREDIENTS

DOUGH

2 ¾ cups (330g) King Arthur Unbleached All-Purpose Flour
¼ cup (28g) King Arthur Baker's Special Dry Milk
3 tablespoons (37g) granulated sugar
1 ¼ teaspoons (8g) salt
1 tablespoon SAF Red Instant Yeast
3 large eggs, cold
¼ cup (57g) water, cool
zest of 1 lemon
10 tablespoons (142g) unsalted butter, at cool room temperature

FILLING

1 cup (113g) confectioners' sugar
2 tablespoons (14g) Organic Blueberry Powder
1 teaspoon Instant ClearJel
half an 8-ounce package (113g) cream cheese, at room temperature
2 tablespoons (28g) unsalted butter, at room temperature
1 tablespoon (14g) fresh lemon juice
¼ cup (60g) Lemon Crumbles

TOPPING

¼ cup (45g) Lemon Crumbles
1 ½ teaspoons milk or half-and-half

INSTRUCTIONS

1. **To make the dough:** In stand mixer or bread machine, mix and knead together dough ingredients until smooth, shiny dough forms, 15-20 minutes at medium speed.
2. Transfer to greased bowl, cover, and let rise for 1 hour at room temperature. Then refrigerate for at least 2 hours, or up to overnight.
3. **To make the filling:** Whisk together confectioners' sugar, blueberry powder, and Instant ClearJel.
4. In a separate bowl, beat together cream cheese and butter until smooth. Beat in blueberry mixture then lemon juice. Cover and set aside.
5. **To shape the babka:** Transfer dough to lightly floured surface and roll to 12" x 18". Spread filling to edges, leaving 1" bare margin on one long end.
6. Sprinkle Lemon Crumbles over top. Starting with filling-covered long end, roll dough into a cylinder and pinch seams to seal.
7. Cut cylinder lengthwise; turn cut sides up to expose filling. Twist pieces together, keeping cut sides up and tucking ends underneath.
8. Place in greased Tea Loaf Pan, cover, and let rise until puffy, 1-1 ½ hours. Meanwhile, preheat oven to 350°F.
9. Bake for 50-55 minutes, tenting with foil for final 10-15 minutes, until golden brown and measures 190°F in the center.
10. Remove from oven and cool in pan on a rack for 20 minutes, then remove from pan to cool completely.
11. **To make the topping:** Heat Lemon Crumbles and milk or half-and-half at 50% power in a microwave in 30-second bursts; stir until melted and smooth. Drizzle over babka.



LEMON CRUMBLES

Sweet and tangy-tart, these crumbles add bursts of bright lemon flavor to our Lemon Blueberry Babka.
14 oz. #212428 **\$18.95**

