



CHOCOLATE BABKA MIX

OUR SIGNATURE RECIPE FOR CHOCOLATE BABKA

YOU'LL NEED

DOUGH

- 1 cup lukewarm water
- 1/2 stick (4 tablespoons) softened butter
- 1 yeast packet (included)

FILLING

- 2 tablespoons melted butter

THIS BOX CONTAINS: DOUGH MIX, FILLING MIX, YEAST PACKET

- COMBINE** mix, water, 1/2 stick softened butter, and yeast. Mix and knead — by hand, mixer, or bread machine set on the dough cycle — until smooth, adding additional water as needed, 1 teaspoon at a time.
- ALLOW** dough to rise in a lightly greased bowl, until puffy and doubled in size, about 90 minutes.
- BLEND** filling mix and melted butter until sandy.
- ROLL** dough into an 8" x 20" rectangle on a lightly floured surface. Using your fingers, spread filling over dough. Roll into an 8" log. Pinch seam closed.
- PLACE** log seam-side up and cut completely in half lengthwise, using the seam as a guide. Lay one piece cut side up across the other, making an X. Lightly twist ends together. Pinch ends to seal.
- PLACE** in a greased 8 1/2" x 4 1/2" loaf pan. Sprinkle any escaped filling over top. Cover and let rise, until crowned 1" over rim of pan, about 60 to 90 minutes.
- BAKE** in a preheated 350°F oven for 30 to 35 minutes, until well-browned.
- COOL** in pan for 10 minutes. Turn out on a rack to cool completely.

BAKES 1 BABKA



BAKER'S TIP

Gently roll into a 12" x 14" shaped log. Cut 12 slices, 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.

OUR SIGNATURE RECIPE FOR CHOCOLATE BABKA MIX

Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

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We're committed to using the power of business as a force for social and environmental good.



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OUR SIGNATURE RECIPES

BABKA MIX

Decadent and rich, a tender sweet bread with a thick, fudgy chocolate swirl. Perfect for a celebration.

**INCLUDES
CHOCOLATE
FILLING MIX**



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

CHOCOLATE BABKA MIX

Nutrition Facts

10 servings per container
Serving size 1/10 of mix (52g)

	Mix		Prepared	
Calories	190		250	
	% Daily Value*		% Daily Value*	
Total Fat	1g	1%	8g	10%
Saturated Fat	0.5g	3%	5g	25%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	20mg	7%
Sodium	200mg	9%	200mg	9%
Total Carbohydrate	41g	15%	41g	15%
Dietary Fiber	1g	4%	1g	4%
Total Sugars	12g		12g	
Incl. Added Sugars	12g	24%	12g	24%
Protein	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 daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: DOUGH: King Arthur Unbleached Flour (wheat flour, malted barley flour), Wheat Starch, Cane Sugar, Sour Cream (cultured cream, nonfat milk), Natural Flavors, Sea Salt. FILLING: Cane Sugar, Cocoa (processed with alkali), Cornstarch. YEAST: Yeast, Sorbitan Monostearate, Ascorbic Acid.

CONTAINS: Wheat, Milk.

KING ARTHUR BAKING COMPANY, INC.
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DO NOT EAT RAW MIX, DOUGH, OR BATTER.

Produced on equipment that also processes eggs, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

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BEST IF BAKED BY: