



EGG-FREE CHOCOLATE BABKA



Worth every sweet, fudgy minute!

INGREDIENTS

- 100% AP Flour
- 47% Water
- 26% Butter, Unsalted
- 12% Sugar, Granulated
- 9.8% GemPro Plus
- 2.8% NFDM
- 1.9% Yeast, Instant
- 1.5% Salt
- 0.8% Vanilla Extract
- 0.4% Nutmeg
- Chocolate Filling
- Simple Syrup

PREP TIME

- Dough Prep | 3 hr
- Fermentation | 4-12 hr
- Loaf Prep | 2 hr
- Bake Time | 55 min
- Duration | <3 days

PROCEDURE

01

Dry blend flour, sugar, GemPro Plus, NFDM, yeast, salt and nutmeg together. Add water to dry and mix until combined. Add half of butter and mix until dough is smooth, elastic. Add remaining butter and mix until developed and extensible.

02

Bulk ferment dough for 2 hr in greased, plastic-covered bowl. Degas and retard for 4-12 hrs.

03

Split dough in half, and roll into 2, 9x17" rectangles. Spread chocolate filling to edges. Roll into tight log starting with long edge. Cut log in half lengthwise to expose filling and braid. Pan in 9" pan, proof for 60-90 min.

04

Bake at 350°F for 55 min or until 195°F is reached. Immediately drizzle with simple syrup and cool in pan for 1 hr.