

Babka

Ingredients:

- 1 cup milk
- ¼ cup warm water (105 to 115 F)
- 2 pkgs. Active Dry Yeast
- ½ cup sugar
- 1 tsp. salt
- ½ cup butter, softened
- 4 eggs
- 1 egg yolk
- 4 ½ cups unsifted flour
- ½ cup seedless raisins

Topping

- 1 egg white
- 2 tblsp. flour
- 2 tblsp. Sugar
- ¼ tsp. cinnamon
- 2 tblsp. Butter

Directions:

1. In small saucepan, heat milk until bubbles form around edge. Remove from heat; cool to lukewarm.
2. If possible, check temperature of warm water with thermometer. In large bowl, sprinkle yeast over water, stirring until dissolved. Add lukewarm milk, sugar, salt, butter, eggs, egg yolk and 3 cups flour. With mixer at medium speed, beat until smooth and blended. With wooden spoon, stir 1 ½ cups flour, beat vigorously 2 minutes or until dough leaves side of bowl. Mix in raisins.
3. Cover with towel; let rise in warm place (85F) until double in bulk –1 hour.
4. Grease and flour a 9-inch spring-form pan. Turn dough into prepared pan. Cover with towel; let rise in warm place (85F) free from drafts, until dough is ½ inch from top of pan – about 1 hour.
5. Meanwhile, preheat oven to 350F.
6. Make topping; beat egg white with 1 tblsp. water; use to brush top of babka. Mix flour, sugar cinnamon and butter; sprinkle on babka.
7. Bake 60 minutes or until cake tester inserted in center comes out clean. Cool in pan on wire rack for 50 minutes.
8. Remove side and bottom of spring form pan.