

Cinnamon & Poppyseed Babka

Dough:

1 **Cup** milk (warm is best)
1 **T.** Yeast
2 eggs (plus 1 for egg wash)
¼ **Cup** Honey
½ **Cup** Butter (melted)
¼ **tsp.** Salt

2 ¾ **Cups** Flour, plus more more
dusting

Filling:

½ **Cup** Butter (melted)
½ **Cup** Sugar (I use raw sugar)
¼ **Cup** Poppy seeds
1 **T.** Cinnamon

Combine warm milk with yeast and let sit a few minutes to let the yeast dissolve. Add eggs, honey, melted butter, salt, and one cup flour, and beat with whisk until combined. Let sit 20 minutes to allow the yeast to begin working. Then add remaining flour, and knead until dough forms a soft but smooth ball. You may need to add a little extra flour. Let rise in a warm place for one hour.

Combine filling ingredients in a bowl. After dough has risen, place the dough on floured surface and divide into two even parts. Roll out the first lump until it is a rough 18x18" square. Spread half the filling over the rolled out dough, leaving a 1 inch edge margin. Roll it up! Stretch roll to desired length and cut it in half lengthwise, revealing the layers! Repeat with the other half of dough.

Work your strips of dough into whatever braid, twist, or weave you desire! Place in pan or baking sheet, and let rise for 1 hour. Cover in egg wash if desired, then bake in preheated 350°F oven for about 1 hour, depending on how thick you have made your loaf. Enjoy!

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