

**Gilli's Challah and Babka**  
**Makes 1 challah and two babkas-Serves 18**

**Ingredients:**

6 cups all purpose flour  
2 ½ teaspoons kosher salt  
2 ½ teaspoons active dry yeast  
1/3 cup granulated sugar  
1 egg  
¼ cup oil  
1-1/3 cups warm water  
1 6 ounce jar of chocolate or poppy seed filling  
1 egg for egg wash



**Directions:**

1. Mix together the warm water, sugar and yeast in a bowl, and let rest for 10 minutes, until mixture becomes bubbly.
2. Add the flour, oil, egg, and water mixture to a stand mixer fitted with a dough hook and mix until a dough is formed.
3. Knead the dough for about 15 minutes, adding the salt in small increments, until a gluten window pane is formed. Take a golf ball size piece of dough and stretch it into a square. If a thin translucent membrane is formed, the dough is ready. If it breaks, keep kneading.
4. Cover the bowl and let the dough rise in a warm place until it doubles in size, about 1 hour.
5. Roll the dough into a rectangle with a rolling pin.
6. For a babka, spread your choice of chocolate or poppy seed filling over the dough.
7. Fold the dough in half.
8. Spread another layer of filling over the dough.
10. Roll the dough into a tight snake with your hands
11. Cut the dough in half length-wise, like a hot dog bun.
12. Place the dough pieces cut side up, next to each other and twist together.
13. Put dough into a 9 x 5 inch loaf pan. Cover and let rise one hour.
14. Beat the egg with a fork in a small bowl to make an egg wash. Brush egg over babka.
15. Bake for 20 minutes in a pre-heated 350 degree oven.
16. Let babka cool for 30 minutes before slicing. Enjoy!!

## Gilli's Challah and Babka

### Nutrition Facts

**Serving size:** one piece

**Servings:** 18

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#### Amount per serving

**Calories** 260

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#### % Daily Value\*

**Total Fat** 6.1g 8%

Saturated Fat 0.6g 3%

**Cholesterol** 41mg 14%

**Sodium** 252mg 11%

**Total Carbohydrate** 46.2g 17%

Dietary Fiber 1.8g 7%

Total Sugars 16.2g

**Protein** 6.7g

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Vitamin D 4mcg 19%

Calcium 105mg 8%

Iron 2mg 13%

Potassium 51mg 1%

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*\*The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. [2,000 calorie a day](#) is used for general nutrition advice.*

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