

# Barnsley Museums Festival: Chocolate Babka



Just in case you haven't had enough chocolate this Easter why not try making some delicious Babka- From the Ukrainian "Little Grandmother" Babka is perfect on its own or as a pudding.

500g of flour  
250ml warm milk  
1 small pack of yeast  
2 eggs beaten  
4 tbs sugar in total  
28g softened unsalted butter  
1 jar of chocolate spread  
extra flour for rolling  
1 egg white

Contains milk, gluten, eggs, nuts (unless using alternatives)



Place the yeast, 2 tbsp sugar and the warm milk together in a small bowl. Leave for five mins until it becomes foamy.



In a large bowl or using an electric mixer (we just used our muscles) mix the flour, 2 tbs sugar, 2 eggs and the butter. It will be sticky. Cover the bowl with cling film and leave to proof for 1 hour.



On a floured surface ...cut the dough in half. Roll out one half of the dough into a large square.



Cover with chocolate spread (you can add in some chopped roasted hazelnuts too if you like.) Roll the Babka lengthways...keep rolling the Babka up into a 'sausage'. Turn your Babka so it is seam-side down and cut the Babka in half, lengthways.



Now you have two pieces...place them over each other and braid the Babka...crossing one side over the other.



Place into a greased loaf tin. Cover with cling film and leave to proof again for 2 hours. Brush the top with the egg white before baking. You can repeat with the other half of the dough and if you have two tins they can bake at the same time. Bake at Gas Mark 4 for 45-50 mins. Leave to cool for 10 mins before slicing.



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