

This basic sweet yeast dough is used to make sweet buns, coffee cakes, nut or poppyseed rolls, and at Christmas.

- 1 -.25 oz. pkg. **Active Dry Yeast**
- 1/4 cup lukewarm **Water**
- 1 tsp. granulated **Sugar**
- 1/2 cup **2% Milk**, scalded and cooled
- 1/2 cup all-purpose **Flour**
- 3 large **Eggs + 1 Egg White**
- 1/2 tsp. **Salt**
- 1/2 cup granulated **Sugar**
- 1/2 cup unsalted **Butter**, melted
- 1 Tb. grated **Lemon zest**
- 2-3/4 to 3 cups all-purpose **Flour**
- 1/2 cup **Raisins**
- 1 **Egg Yolk** mixed with water for egg wash



- ♦ Combine sugar, water, yeast, milk, and 1/2 cup flour in small bowl. Blend well, cover, allow to rise in a warm place until light and bubbly, about 30 min. *This is called making a sponge.*
- ♦ Beat eggs, egg white, salt and 1/2 cup sugar in a large bowl until light and fluffy. Stir in melted butter, lemon zest and the sponge; then gradually mix in the flour. Knead in the bowl for about 10 min. until dough does not stick to your hand, knead in the raisins.
- ♦ Let rise in covered oiled bowl, in a warm place until doubled in volume. *Top of the fridge is a good spot to let the dough rise.*
- ♦ Punch down dough, knead, let dough rise twice.
- ♦ Grease 2 round pans with soft butter.
- ♦ Fill the prepared pans about 1/3 full; let rise until dough is even with the rim. Egg wash with egg yolk.
- ♦ Preheat oven to 400F. Bake for 15 min. at 400F; turn down to 350F.
- ♦ Continue baking the babka for another 40 min. Avoid letting the top get too brown, if it begins to brown too quickly, cover the top with aluminum foil.
- ♦ Remove baked loaves from pans, cool on wire rack.

The one secret to making good yeast dough is to knead the dough until it does not stick to your hand - so that you have an even distribution of air pockets in the dough to achieve an even crumb.