**Chocolate Babka**

1. **For dough**
	* 1/3 cup warm milk (105–115°F)
	* 1/4 cup plus 1 teaspoon sugar
	* 1 1/2 teaspoons active dry yeast
	* 2 cups all-purpose flour plus additional for dusting
	* 1 whole large egg
	* 1 large egg yolk
	* 1/2 teaspoon pure vanilla extract
	* 1/2 teaspoon salt
	* 3/4 sticks (6 tablespoons) unsalted butter, cut into pieces and softened
2. **For egg wash**
	* 1 large egg yolk
	* 1 tablespoon heavy cream or whole milk
3. **For chocolate filling**
	* 3 tablespoons unsalted butter, well softened
	* 1 (3 1/2- to 4-oz) bar fine-quality bittersweet chocolate (no more than 60% cacao if marked), finely chopped
	* 2 tablespoons sugar
	1. Stir together warm milk and 1 teaspoon sugar in bowl of mixer. Sprinkle yeast over mixture and let stand until foamy, about 5 minutes. (If yeast doesn't foam, discard and start over with new yeast.)
	2. Add 1/4 cup flour to yeast mixture and beat at medium speed until combined. Add whole egg, yolk, vanilla, salt, and remaining 1/4 cup sugar and beat until combined. Reduce speed to low, then mix in remaining flour, about 1/2 cup at a time. Increase speed to medium, then beat in butter, a few pieces at a time, and continue to beat until dough is shiny and forms strands from paddle to bowl, about 4 minutes. (Dough will be very soft and sticky.)
	3. Scrape dough into a lightly oiled bowl and cover bowl with plastic wrap. Let dough rise in a draft-free place at warm room temperature until doubled in bulk, 1 1/2 to 2 hours.

**Assemble babkas with filling:**

* 1. Line loaf pan with 2 pieces of parchment paper (1 lengthwise and 1 crosswise).
	2. Punch down dough with a lightly oiled rubber spatula. Roll out dough on a well-floured surface with a lightly floured rolling pin into an 18- by 10-inch rectangle and arrange with a long side nearest you.
	3. Beat together yolk and cream. Spread 3 tablespoons softened butter on dough, leaving a 1/2-inch border all around. Brush some of egg wash on long border nearest you.
	4. Sprinkle chocolate evenly over buttered dough, then sprinkle with 1 tablespoon sugar. Starting with long side farthest from you, roll dough into a snug log, pinching firmly along egg-washed seam to seal. Bring ends of log together to form a ring, pinching to seal. Twist entire ring twice to form a double figure 8 and fit into lined loaf pan.
	5. Loosely cover pan with buttered plastic wrap (buttered side down) and let babka rise in a draft-free place at warm room temperature until dough reaches top of pan, 1 to 2 hours. (Alternatively, let dough rise in pan in refrigerator 8 to 12 hours; bring to room temperature, 3 to 4 hours, before baking.)
	6. Put oven rack in middle position and preheat oven to 350°F.
	7. Brush tops of dough with remaining egg wash. Bake until top is deep golden brown and bottom sound hollow when tapped (when loaves are removed from pans), about 40 minutes. Transfer loaves to a rack and cool to room temperature.

*Cooks' note:*

*Babkas keep, wrapped in plastic wrap and then foil, frozen 3 weeks.*

http://www.epicurious.com/recipes/food/views/chocolate-babka-236707