

Almond Babka

Polish, Hungarian Coffee Cake

Ingredients	Bakers %		
Bread Flour (high gluten)	3.00 lbs.	1361 grams	100%
Yeast (instant freeze-dried)	0.06 lb.	27 grams	2%
Butter / margarine	0.50 lb.	223 grams	16%
Sugar	0.22 lb.	100 grams	7%
Salt	0.04 lb.	18 grams	1%
Vanilla extract	0.01 lb.	4.5 grams	0.3%
Almond extract	0.03 lb.	13.6 grams	1%
Milk (liquid) non-fat	1.00 lb.	454 grams	33%
Eggs	0.70 lb.	317 grams	23%
Filling			
Almond paste	1.00 lb.	454 grams	33%
Almonds (ground fine)	0.10 lb.	415 grams	3%
Butter	0.25 lb.	113 grams	8%
Sugar	0.06 lb.	27 grams	2%
Eggs	0.20 lb.	90 grams	6%
TOTAL	7.17 lbs.	3247 grams	

Method

- In a mixer fitted with paddle attachment, combine butter, sugar, salt, vanilla, almond, milk, eggs, and 0.50 lb. flour. Beat until smooth.
- Change to a dough hook, add remaining flour and yeast to the butter, sugar egg mixture, mix until good gluten is formed.
- Remove from bowl. Shape into a log, flatten.
- Let dough rest, covered at room temperature 1 hour, knock down and let rest an additional 15 minutes.
- While dough is resting mix the filling. Place all filling ingredients in mixing bowl fitted with paddle attachment, mix until smooth, set aside.
- Gently deflate dough. Turn out on to lightly floured board, roll out into a large rectangle as thin as possible. Spread filling all over dough. Roll up jelly roll fashion. Let roll rest 5 minutes. Pull and rest 2 more times. Cut dough into 2 or 3 equal portions. Coil dough around into a circle and place in parchment lined large cake pans or pan coated Kugelhoph tube pans. Slash dough on top all the way around as deep as possible to release the layers.
- Proof 45 minutes to 1 hour. Eggwash and dust with nuts if desired. Bake 350 degrees F (176 degree C) until golden brown. Let stand 5 minutes in pan, then de-pan and let cool. Package and let cake stand 12 to 24 hours before eating. Cake will be gummy if consumed while warm.