

# Babka

(Mauri Donut Mix)



## Babka Dough

Mauri Donut Mix  
Mauripan Instant Yeast  
Egg  
Butter  
Sugar  
Cold water (0-1-C)

## Bakers (%)

100  
5  
25  
25  
10  
16

## Weight (gm)

1000  
50  
250  
250  
100  
160

## Fillings

Butter  
Brown Sugar  
Cocoa Powder  
Salt  
Chocolate chips

120  
180  
50  
1  
150

## Crumble toppings (Optional)

All-purpose flour  
Butter  
Sugar

150  
60  
50





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## *Filling*

1. Beat butter and brown sugar at high speed until creamed.
2. Add cocoa powder and salt into the mixture and blend until well incorporated.

## *Topping*

3. Beat butter until soft.
4. Add flour and beat for a short while.
5. Add in sugar and blend until mixture resembles breadcrumbs.

## *Babka Dough*

6. Blend all dry ingredients at low speed.
7. Add water and mix dough at low speed for 2 mins, then mix at high speed to optimal development.
8. Rest the dough for 10 mins.
9. Flatten the dough and spread the filling on the dough. Sprinkle chocolate chips on top of the filling.
10. Roll the dough and cut into desired sizes and shapes before putting into baking tins.
11. Proof at 40°C and RH 80% for approximately 60 mins.
12. Apply egg wash and sprinkle the crumble toppings (optional) before put into oven.
13. Bake at 180°C for about 18 to 22 mins.
14. Baking condition varies upon oven used and dough weight.
15. Cool slightly and serve warm.

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