

# Apple Pie Babka

Recipe By Paula Shoyer



Cooking and Prep:  3  
h 15 m

Serves:  15

Contains:    

Preference: Parve

Difficulty: Medium

Occasion: Rosh Hashanah

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami

Magazine

## Ingredients (20)

### Dough

- 1/4 cup plain **Gefen Soy Milk**
- 1/4 ounce or 2 and 1/4 teaspoons **Gefen Dry Yeast**
- 1/4 cup sugar, plus 1 teaspoon sugar for activating the yeast
- 2 and 1/2 cups all-purpose flour
- 1 large egg plus 1 white (reserve yolk for brushing loaf)

- 1/4 cup (1/2 stick) margarine
  - 1/4 cup canola oil
  - 3/4 teaspoon cinnamon
  - 1 teaspoon **Gefen Pure Vanilla Extract**
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### Apple filling

- 1 tablespoon canola oil
  - 3–4 red apples (Gala or Fuji) cut into 1/2 inch cubes so you have about 4 cups of cubes
  - 1/2 cup light brown sugar
  - 2 teaspoons cinnamon
  - 1/2 teaspoon ground nutmeg
  - 1/4 teaspoon ground ginger
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### Streusel Crumbs

- 1/2 cup all-purpose flour
  - 3 tablespoons light brown sugar
  - 3/4 teaspoon cinnamon
  - 1/4 cup (1/2 stick) margarine
  - nonstick **Glicks Cooking Spray** containing flour
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## Start Cooking

### Prepare the Dough

1. Heat the soy milk until just warm and place into a large mixing bowl. Add the envelope of yeast and one teaspoon sugar, and let sit 10 minutes, until the mixture thickens and bubbles.
2. Add the remaining sugar, flour, eggs, margarine, oil, cinnamon, nutmeg, ginger, and vanilla. Combine with a wooden spoon or dough hook in a stand mixer until all the ingredients are mixed together.

## Prepare the Filling

1. Heat the oil in a large saucepan over medium-high heat and add apples, light brown sugar, cinnamon, nutmeg and ginger, and stir.
2. Cook for 10 to 12 minutes, or until fork tender, turning the heat down to medium-low when the caramel around the apples bubbles.
3. Let cool while the dough rises.

## Assemble

1. Preheat oven to 375 degrees Fahrenheit. Grease a 12- inch-long loaf pan with spray oil containing flour.
2. Divide dough in half. On a large piece of Gefen Easy Baking Parchment Paper sprinkled with a little flour, roll each piece into a 10- x -7-inch rectangle. Spread half of the apple mixture all over, making sure that some of the caramel gets to all the edges of the dough. Spread out the apple cubes as evenly as possible. Fold the right and left shorter edges in one inch to keep the filling inside, and then roll up the dough the long way. Repeat for the second roll.
3. When you have two rolls, twist them around each other, trying to keep the seam on the bottom. Tuck the ends underneath and place into the greased loaf pan. Brush tops of loaves with the reserved egg yolk mixed with a teaspoon of water.

## Bake

1. Prepare the crumbs: In a small bowl mix together flour, brown sugar, and cinnamon. Add margarine in pieces and use your fingers to press the ingredients together to form crumbs.
2. Sprinkle the crumbs over the top of the babka.
3. Bake for 45 minutes. Cool for 20 minutes.
4. Run a knife around the babka and then remove from pan to a cooling rack. Serve warm.

### Note:

May be frozen for up to three months wrapped in foil. Store at room temperature for up to three days and reheat to serve.