

# Cinnamon-Chocolate Buns

Recipe By *Dining In*



Cooking and Prep:   
4.5 h

Serves:  30

Contains:   

Preference: Parve

Difficulty: Medium

Diet: Vegetarian, Pescetarian

Source: Dining In

Don't these look cute? With your choice of chocolate or cinnamon fillings, these sweet little buns are sure to please.

## Ingredients (16)

### Cinnamon Filling

- 1/3 cup brown sugar
- 1/3 cup sugar
- 1 tablespoon cinnamon
- oil, for smearing

### Chocolate Filling

- 1/4 cup **Gefen Cocoa**

- 1/2 cup sugar
- oil, for smearing

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## Dough

- 2 sticks margarine (use soy-free if needed)
  - 1 cup boiling water
  - 2 packages dry yeast
  - 1/4 cup warm water
  - 3/4 cup sugar
  - 4 eggs
  - 2 teaspoons Gefen Vanilla
  - 1/2 teaspoon salt
  - 6 – 6 and 1/2 cups flour
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## Start Cooking

### Make the Buns

1. Melt margarine in one cup boiling water. Dissolve yeast in a quarter cup warm water.
2. In a large mixer bowl, combine the margarine and the yeast mixture and then add the rest of ingredients, adding flour last. Mix and add more flour, as necessary. (Dough should be a bit sticky.)
3. Refrigerate dough at least three hours. Preheat oven to 350 degrees.
4. Combine filling ingredients of your choice.
5. Divide dough into three parts. Roll out each part to quarter-inch thickness. Smear with oil. Sprinkle filling of choice (chocolate or cinnamon) generously over dough. (Make more filling, if necessary – see note.)
- 6.

Roll up dough, jelly-roll fashion. Cut into one- to one- and- a- half-inch thick slices. For buns, place slices on greased cookie sheet. To shape as a babka, place slices in a round pattern in a greased nine-inch round pan.

7. Allow dough to rise for 15 additional minutes. Bake at 350 degrees for 20 minutes.

**Note:**

If you like your babka especially chocolaty or cinnamony, you can double the recipe for the filling.

**Credit**

Photography and Styling by Chavi Feldman