

Esty's Easy Babka

Recipe By *Esty Wolbe*



Cooking and Prep:  45
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Serves:  12

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Purim, Shabbat,
Rosh Hashanah

Diet: Vegetarian, Pescetarian

Source: Kosher.com

Exclusive

Looking for the perfect quick dessert for your Shabbos table, Purim Seudah or any other occasion? This unbelievable cinnamon pecan babka is unbelievably easy to make! Not a cinnamon fan? Fill it with Nutella, lotus butter, or anything you can dream up!

Ingredients (4)

Babka

- 1 ball of **pizza dough** or **challah dough**, homemade or store-bought
- 2 cups brown sugar
- 2 teaspoons of **Gefen Cinnamon**
- 2 cups coarsely chopped pecans

Start Cooking

Make Babka

1. Preheat the oven to 350°F.
2. Roll store bought or homemade pizza or **challah dough** into a large rectangle, even in thickness throughout.
3. Combine brown sugar, cinnamon, and pecans, and sprinkle evenly over dough.
4. Roll dough in a tight log and pinch seams to seal.
5. Slice log down the center and twist the 2 halves with the cut side facing up.
6. Transfer carefully to a Gefen Easy Baking Parchment lined baking sheet and bake for about 30-40 minutes until golden brown.