

No-Margarine Chocolate Babka

Recipe By *Dining In*



Cooking and Prep: 
3.5 h

Serves:  4

Contains:   

Preference: Parve

Great babka or kokosh recipe – best of all, no unhealthy margarine or shortening!

Difficulty: Medium

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: Dining In

Ingredients (15)

Dough

- 5 pounds flour
- 2 cups sugar
- 4 ounces yeast
- 1 and 1/2 cups oil
- 2 whole eggs plus 8 yolks
- pinch salt

- 2 cups **Kedem White Grape Juice** or other light grape juice (or apple juice)
- 3 cups water

Filling

- 2 cups **Gefen Cocoa**
 - 4 cups sugar
 - 2 cups confectioners' sugar
 - 4 tablespoons **Gefen Vanilla Sugar**
 - 2 packages instant chocolate pudding
 - oil, for smearing dough
 - 1 egg, for glazing
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Start Cooking

Prepare the Babka

1. Combine all dough ingredients in a large mixer bowl, mix well. Cover bowl and let rise for one hour.
2. In a separate bowl, combine cocoa, sugars, and pudding mix for filling; mix well.
3. Divide dough into eight equal parts. Working with one piece at a time, roll out dough into a rectangle. Smear with a thin layer of oil and sprinkle with filling. Roll up dough jellyroll style.
4. Twist two rolls together, pinching ends; place in large, greased loaf pan. Cover and let rise 45 minutes.
5. Brush with beaten egg. Bake for 40–45 minutes in oven preheated to 350 degrees Fahrenheit.

Note:

Remember to take challah from your dough. (Read [more about hafrashat challah](#).)

Variation:

Leave each roll separate and place in small loaf pans for kokosh cake.

Credits

Photography and Styling by Chavi Feldman

Food Prep by Chaya Ruchie Schwartz