

Choco Fever Dream

Blueberry Cream Cheese Babka

30 min Prep time	**35 min** Cook time	**1 h 5 min** Total time
8 Servings	**Medium** Difficulty	**Jewish** Cuisine

Ingredients

For the Dough

- [ ] 4 cups all-purpose flour
- [ ] 1/2 cup warm milk
- [ ] 2 tsp active dry yeast
- [ ] 1/3 cup granulated sugar
- [ ] 1 tsp salt
- [ ] 1/2 cup unsalted butter, cold and diced
- [ ] 2 large eggs

For the Filling

- [ ] 8 oz cream cheese, softened
- [ ] 1/3 cup powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 2 cups fresh blueberries
- [ ] 2 tbsp sugar (for berries)
- [ ] 1 tsp lemon zest
- [ ] 2 tbsp melted butter

For the Glaze

- [ ] 1 egg, beaten
- [ ] 1 tbsp sugar

Instructions

1. In a small bowl, combine warm milk, yeast, and a pinch of sugar; let it sit for 5-10 minutes until foamy.
2. In a large mixing bowl, whisk together flour, remaining sugar, and salt. Cut in the cold butter until the mixture resembles coarse crumbs.
3. Add the beaten eggs and the yeast mixture; knead until the dough is smooth and elastic, about 8-10 minutes. Cover and let it rise until doubled, roughly 1 hour.
4. While the dough rests, mix softened cream cheese, powdered sugar, and vanilla until smooth. Toss blueberries with the extra sugar, lemon zest, and melted butter.
5. Punch down the risen dough and roll it into a rectangle (about 12×16 inches). Spread the cream cheese mixture evenly, then scatter the blueberry mixture over the top.
6. Carefully roll the dough into a tight log, then twist the log gently to create a braid. Transfer to a parchment-lined baking sheet.
7. Brush the loaf with the beaten egg and sprinkle with sugar. Bake at 350°F (175°C) for 30-35 minutes, until golden and a toothpick comes out clean.

8 Cool on a rack for 15 minutes before slicing; serve warm or at room temperature.

Nutrition per serving

380 kcal	6 g	55 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the blueberry mixture seems watery, stir in a tablespoon of flour to thicken.
- Chill the dough before shaping for cleaner swirls.
- Allow the babka to rest slightly after baking; it continues to set.