

PEANUT BUTTER AND JELLY BABKA

(printed with permission from [\(Easy Everyday Sourdough Bread Baking\)](#))

for the dough:

50 g active sourdough starter at 100%
350 g reduced-fat milk (I used full-fat)
500 g white bread flour
7g salt or to taste (up to 10 g)

for the filling:

50 g peanut butter, smooth or crunchy
100 g jelly of your choice (I used seedless raspberry)

In the early evening, mix all the dough ingredients in a large bowl until you have a rough dough. Cover with plastic wrap or a shower cap and leave in the counter for 2 hours. Perform a set of pulls and folds. The dough will be stiff at first, but will become smooth and come into a ball. At that point, stop, cover again and leave it on your counter for one hour.

Perform one more set of pulls and folds, then leave over the counter at room temperature overnight (8 to 10 hours at around 68F). Our kitchen is warmer, but I had no issues with overnight fermentation. Next morning place the bowl of the dough in the fridge, without touching it, for one hour. Prepare a 9 x 5 in loaf pan by spraying it with oil or lining it with parchment paper.

After one hour, sprinkle flour on the countertop and open the dough with your hands and/or a rolling pin to a dimension of 8 by 16 inches, making sure it has even thickness. Spread the peanut butter gently all over the dough, then the jelly. Roll up the dough from the shorter end. Once rolled, use a sharp knife to cut the sausage lengthwise down the middle in two equal pieces. Twist the two pieces together, then lift the dough and place it inside the prepared pan.

Allow the dough to proof again until it reaches the edge of the pan, 2 to 4 hours, depending on the temperature of the room. You can also proof in the fridge for up to 24 hours and bake straight from the fridge.

Bake at 400F for about 40 minutes, making sure to protect the surface with aluminum foil after about 30 minutes to prevent excessive darkening.

Remove the loaf from the oven and the pan, remove the paper, tap the base of the loaf and if it sounds hollow, it is baked, if not return it to the oven, out of the pan, directly into the oven rack to bake for a further 5 to 10 minutes. Allow it to cool before slicing.