

Mickey's Cheese Babka

Ingredients

4 cups flour
1 tablespoon yeast
1/2 cup sugar
2/3 cup milk (or water)
2 whole eggs
1 stick of butter (or margarine)
1 tspn vanilla extract
16 oz whipped cream cheese
1/2 cup sugar
1 egg yolk
2 tablespoons vanilla sugar
2 tablespoons corn starch
2 tablespoons vanilla pudding mix

Directions

- To form the dough combine flour, yeast, sugar, milk, eggs, and vanilla into a soft, slightly sticky dough.
- Let rest covered with plastic wrap until doubled in size.
- Prepare the filling by mixing whipped cream cheese, sugar, egg yolk, vanilla sugar, corn starch, and vanilla pudding mix until smooth.
- Separate dough into 2 portions.
- Roll out one portion to form a large rectangle.
- Spread half the filling over the rectangle of dough.
- Roll the dough into a log. Fit the roll into a loaf pan.
- Bake for about 30 minutes at 350 degrees Fahrenheit.

Note: The dough can be made parve by substituting margarine and water.

Try other fillings such as poppyseed, apricot, cinnamon sugar, nuts.