



BABKA WITH NUTELLA® (JEWISH CHALLAH BREAD)

Baked Good | Vegetarian | Dessert | All year round | Banqueting

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Yields: 12 servings

Portion: 1 babka

INGREDIENTS

- 12 ct. 6" mini Challah breads
- ½ cup Powdered Sugar
- 18 oz. Nutella®
- (Divided into 6 oz. and 12 oz. parts)

Method:



PASSIONATE BRANDS, PARTNERED WINS

Prepare your favorite Challah bread 6" recipe, let cool to room temperature.

Pipe Nutella® into each mini Challah bread six times randomly a small amount of Nutella®.

With a serrated knife cut at a bias angle each mini Challah bread in half.

Then place the two pieces of mini Challah bread on a plate perpendicular from each other, with the cut edges facing out.

Place Nutella® in a pastry bag with a straight edged piping tip, then pipe decorative design of Nutella® onto the mini Challah bread halves.

Place powdered sugar into a dredger and lightly dust mini Challah bread halves
