

Blueberry Babka Bites

Experience fruit perfection with Andros Professional Blueberry Fillings enveloped by a sumptuous dough made from whole milk, eggs, bread flour, sugar, and butter. A touch of simple syrup adds the finishing sweet note.

INGREDIENTS

- 8oz. **ANDROS Professional Blueberry Fillings**

DOUGH

- 1.5 tsp Dry instant yeast
- 2 cups Whole milk
- 2 Eggs (extra large)
- 5 1/4 cups Bread flour
- 1/3 cup Sugar
- 2 tbsp. Salt (kosher)
- 1/4 lb. Soft butter (cubed)
- Simple syrup - as needed

INSTRUCTIONS

DOUGH

1. Combine the instant yeast with milk and eggs, add the flour, and begin mixing with dough hook on low speed.
2. Add the sugar and salt with the mixer running and continue mixing for 8 minutes on medium speed.
3. Add the butter in 4 additions, and continue mixing for an additional 8 minutes until the dough is smooth, shiny, and pulling away from the sides of the bowl.
4. Transfer dough to an oiled bowl and cover. Let rest for 30 minutes then fold the dough onto itself and punch down. Re-cover and allow to rest for another 45 minutes.
5. Scrape the dough out onto a lightly floured surface and divide into 24 pieces. Roll each piece into a ball and set aside, covered with a towel, to rest for 10 minutes.



FEATURED INGREDIENT



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6. Grease a 24-capacity (or 2 each - 12 capacity) muffin pan with butter or non-stick spray.
7. Roll each dough into a round 1/16" thickness.

BLUEBERRY FILLING

1. Spread with 1 tbsp of Andros Professional Fillings and roll up tightly jelly roll style. Cut the log in half horizontally (long ways) and then twist both halves together.
2. Roll the twist up and tuck into a greased muffin cup.
3. Cover with loose plastic wrap and let rest until doubled in size, about 15 minutes.
4. When the babka has doubled in size, remove the plastic and bake at 375 ° F for about 18-20 minutes or until deep golden brown. Brush with simple syrup. Cool slightly before removing from muffin cups and serving.