Chocolate Babka

4½ cups flour

½ cup sugar

2¼ teaspoons instant yeast

4 eggs, room temperature

½ cup whole milk, room temperature

1½ teaspoons salt

10 Tablespoons butter, room temperature

For the Filling:

½ cup butter

½ cup heavy cream

8 ounces chopped dark chocolate

¾ cup powdered sugar

⅓ cup cocoa powder

For the Syrup:

⅓ cup granulated sugar

⅓ cup water

Whisk together the flour, sugar, and yeast in the bowl of a stand mixer.

Add the eggs, milk, and salt and mix on low speed using the dough hook.

Add butter, 1 T. at a time.  Knead 10 minutes.

Transfer dough to a greased bowl.

Cover and let rise 8 hours.

Combine butter and cream in saucepan. Heat until butter is melted.

Stir in chocolate until melted.

Remove from heat.

Whisk in the powdered sugar and cocoa powder.

Transfer to a bowl and let cool until thickened to a spreadable consistency, about 1 hour.

Divide dough in half. Roll each dough into a 12x16-inch rectangle.

Spread half of filling on dough to the edge on three sides, leaving a 1-inch border on one short side.

Starting at the short side opposite the border, roll the dough into a tight coil, and pinch the seam to seal.

Cut the dough in half lengthwise.

Position each half parallel to each other with the cut sides facing up.

Place each in a greased and floured loaf pan.

Cover and let rise 2 hours.

Bake 40 minutes at 350.

For syrup, bring water and sugar to a simmer until sugar is dissolved.

As soon as loaves come out of the oven, brush with syrup.

Let the babkas cool for 30 minutes in the pans before removing.