Cinnamon Babka

2 1/4 tsp active dry yeast

3 Tablespoons sugar + 1 tsp

2/3 cup whole milk, warm, + 1 Tablespoon

5 Tablespoons butter, room temperature

1 1/2 Tablespoons canola oil

1 1/2 tsp vanilla

4 egg yolks + 2 egg whites

2 1/2 - 3 1/4 cups all purpose flour

1 tsp kosher salt

Filling Ingredients

1 cup brown sugar

1/4 cup all purpose flour

3 tsp ground cinnamon

1/2 tsp kosher salt

2 Tablespoons butter, melted

1 egg white

Streusel Ingredients

1/4 cup dark brown sugar

1/4 cup all purpose flour

2 Tablespoons butter, chilled and cut into small pieces

1/4 tsp salt

Dissolve yeast bowl with warm milk and sugar.

Let sit until foamy.

Cream together the butter and sugar in a stand mixer.

Beat in oil and vanilla.

Add egg yolks 1 at a time and increase the mixer to high.

Beat for 2 minutes.

Turn the mixer back to low speed and add 2 1/2 c. flour and 1 t. salt.

Beat in yeast.

Switch to a knead hook and add flour 1 T. at a time until soft dough forms.

Transfer dough to a greased bowl.

Cover and let rise 1 hour.

Combine filling ingredients.

Roll dough to a 14x18" rectangle.

Evenly spread the cinnamon filling over the dough, leaving an even 1 inch border around the edge.

Starting with the long side, roll the dough into a tight log.

Gently roll log until it's about 20” long.

Twist the dough into a figure 8 and pinch the ends together.

Line loaf pan with parchment paper,  spray parchment with cooking oil spray.

Transfer the dough pan.

Cover with plastic wrap and let rise 1 hour.

Combine streusel ingredients until crumbly.

Using a very thin skewer, poke a few holes into the babka.

Combine 1 egg white and 1 T. milk.  Brush over loaf.

Sprinkle the streusel over the top of the babka.

Bake for 25 minutes, turn pan 180 degrees and cook for 25 to 30 min more.