Chocolate Babka

* FOR THE DOUGH:
* 4 cups Unbleached All-purpose Flour
* 1/2 cup Sugar
* 2-1/2 teaspoons Instant Yeast
* 1 teaspoon Kosher Salt
* 3 Eggs At Room Temperature
* 1 Egg Yolk, At Room Temperature
* 1/2 cup Whole Milk At Room Temperature
* 1 teaspoon Vanilla Extract
* 10 Tablespoons Unsalted Butter, At Room Temperature
* FOR THE FILLING:
* 1/2 cup Unsalted Butter, At Room Temperature
* 1/2 cup Sugar
* 1/3 cup Dutch-process Cocoa
* 1/4 teaspoon Cinnamon
* 6 ounces, weight Bittersweet Chocolate, Chopped Medium-fine
* FOR THE SYRUP:
* 2/3 cups Sugar
* 2/3 cups Water
* Place flour, sugar, yeast and salt in bowl of standing mixer.
* Add eggs, yolk, milk and vanilla and knead with dough hook.
* Add butter, 1 Tablespoon at a time.  Knead 10 minutes.

Place dough in greased bowl.  Cover with plastic wrap and refrigerate overnight.

Place butter, sugar, cinnamon and cocoa.

Divide dough in half.

Roll each half into a 10x14" rectangle.

Spread filling over dough.

Sprinkle with chopped chocolate.

Roll up starting with a long side and place on a silpat lined baking sheet.

Freeze for 15 minutes.

Use scissors to cut each roll, lengthwise down the center.

Twist each roll then braid together.  Pinch ends together.

Place in a greased, parchment lined loaf pan.

Cover and let rise 1 1/2 hours.

Bring sugar and water to a boil in a saucepan.  Let boil 2 minutes.

Bake bread 40-50 minutes.  Internal temperature should reach 190.

Poke warm bread with a skewer and pour syrup over loaves.

Let cool 40 minutes in pan before removing.