



Romeo and Juliet Babke Swirls

Ingredients:

!Dough

4 1/4 cups All Purpose flour, plus extra for dusting

1/2 cup granulated sugar

2 teaspoons instant yeast

Grated zest of 1 small lemon

3 large eggs

1/2 cup water and up to 1 to 2 tablespoons extra, if needed

1 teaspoon table salt

2/3 cup unsalted butter at room temperature

!For the filling:

8 oz. guava paste

!Cheese Filling

1 package (8 oz.) cream cheese

1 10.5 oz. package goat cheese

zest of 1 lemon

1 egg

2 tablespoons granulated sugar

1 teaspoon vanilla extract

Directions:

Combine the flour, sugar, yeast and zest in the bowl of a stand mixer. Add eggs and 1/2 cup water, mixing with the dough hook until it comes together, this may take a few minutes. If it doesn't come together add extra water, 1 tablespoon at a time, until the dough forms a ball.

With the mixer on low, add the salt, then the butter, a little at a time, mixing until it's incorporated into the dough. Then, mix on medium speed for 10 minutes until dough is completely smooth, scraping down the sides of the bowl a few times. The dough should pull away from the sides of the bowl. If it doesn't, add 1 tablespoon extra flour until it does.

Divide dough into 2 discs, wrap in plastic wrap and refrigerate overnight. Roll dough into a 15x11 rectangle. Spread with guava jam. Then spread with cheese filling (see instructions below).

Roll the dough up with the filling into a long, tight log. Transfer the log to a lightly floured baking tray and freeze for 10 to 15 minutes. Slice the log into 1" pieces and place in cavities of muffin tin. Repeat with second dough.

Cover with a damp tea towel and allow to rise 1 - 1 1/2 hours at room temperature.

Heat oven to 375°F.

Remove towels. Brush each "swirl" with egg wash (1 egg and 1 egg yolk). Bake for approximately 30 minutes.

!Prepare the Cheese Filling

Beat cream cheese with lemon zest very well until smooth.

Add goat cheese, sugar and vanilla extract and beat well.

Add egg and beat to combine.