

BRAIDED CHOCOLATE BREAD

INGREDIENTS:

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| ❖ Dry yeast | 2 TBSP |
| ❖ Water (warm 110) | ½ Cup |
| ❖ Milk (Scalded) | 2 Cups |
| ❖ Sugar | 4 TBSP |
| ❖ Shortening* | 4 TBSP |
| ❖ Salt | 2 tsp |
| ❖ Eggs | 2 ea |
| ❖ Flour | 5 – 6 Cups |
| ❖ Mashed Potatoes* | 1 Cup |
| ❖ Chocolate spread* | as needed |
| ❖ Honey | as needed |

METHOD:

1. Soften yeast in water.
2. Cool milk and combine with sugar, shortening, and salt. Add 2 cups flour and beat well.
3. Add beaten eggs and softened yeast and stir well.
4. Gradually add flour to form soft dough.
5. Knead for about 6 minutes until elasticity is smooth.
6. Cover with cloth and let rise for until double in size (about 1/2 hour)
7. Place dough on lightly floured board and make sure all the air bubbles are out. (I usually cut the dough in half, and throw it on the board several times to remove the air).
8. Cut the dough into 4 equal pieces of dough and spread on a floured surface, 4 discs about 12" in diameter and ¼ thick.
9. Place the first disc in a pizza tin and spread a layer of chocolate spread to ¾" from the edge.
10. Cover with 2nd disc carefully taking care to seal the edges.
11. Spread a layer of chocolate spread on the 2nd disk and then install the 3rd disc, seal spread again a layer of chocolate spread and place the 4th disc and sealed.
12. Using a small glass, mark the center of the dough and cut into 16ths districts.
13. Be careful not to cut the center.
14. Very gently, take 2 quarters and give them two turns in opposite directions (right hand turn the dough right and left hand turns the pulp left).
15. Repeat for the remaining 14 districts.
16. Let rise again 30 minutes dough.
17. Brush with milk and bake in heated 180 ° oven for 25 minutes.
18. Remove from oven and brush with honey while still hot.

NOTES:

- ✚ I usually use butter.
- ✚ Potatoes are optional ~ instant may be used but constitute them as per instructions and season to taste before adding to dough.
- ✚ Nutella or Hershey's chocolate spread can be used or you can use Grumpy T's chocolate spread.

