THE J.M. SMUCKER Co

Braided Chocolate Bread

Makes 1 loaf

Prep Time	Cook Time	Serves	Difficulty
20 mins	35 mins	N/A	N/A

Ingredients

- 1 tbsp (15 mL) granulated sugar
- 1/2 cup (125 mL) warm water (110-115°F/45-56°C)
- 2 1/4 tsp (8 g / 11 mL) active dry yeast
- 3 1/2 cups (875 mL) **Robin Hood®** Best For Bread Flour, divided

  Robin Hood® Best for Bread Homestyle White Flour

- 1 tsp (5 mL) salt
- 1/4 cup (50 mL) honey
- 2 eggs, lightly beaten
- 2 egg yolks
- 1/4 cup (50 mL) Vegetable or Canola Oil
- 2 tsp (10 mL) vanilla extract
- 1/2 cup (125 mL) chopped semi-sweet chocolate
- **Glaze:**
- 1 egg, lightly beaten

Directions

Step 1:

Dissolve sugar in water in large mixing bowl. Sprinkle in yeast and let stand for 10 minutes or until frothy.

Step 2:

Add 3 cups (750 mL) of flour, salt and next 5 ingredients and mix until a rough dough forms.

Step 3:

Turn dough out onto lightly floured surface. Knead, dusting with flour as necessary, for 10 minutes or until a smooth elastic dough forms.

Step 4:

Place dough in a large greased bowl, turning to grease all over. Cover with plastic wrap and let stand in warm, draft-free area for 1 hour or until doubled in size. Line a baking sheet with parchment paper.

Play a game to see who can guess how much the dough will rise when it’s done and how long it will take! It will double in size and take about an hour.

Step 5:

Punch down dough; knead in chocolate. Divide dough into quarters; roll into 18” (45 cm) long ropes and braid. Transfer to prepared baking sheet. Cover loosely with plastic wrap and let rise in warm, draft-free area for 1 hour or until doubled in size.

Ever braided bread before? It’s just like braiding hair, only with dough. Challenge your kids to make braids with 3 pieces, 4 pieces or more!

Step 6:

Preheat oven to 350°F (180°C). Brush egg over surface of bread.

Step 7:

Bake in oven for 30 to 35 minutes or until golden brown and loaf sounds hollow when tapped on the bottom. Let cool on baking sheet on wire rack, 30 to 60 minutes.

Images

