THE J.M. SMUCKER Co

Chocolate Centre Rolls

Prep Time	Cook Time	Serves	Difficulty
30 mins	25 mins	12	N/A

Ingredients

- 1 tsp (5 mL) granulated sugar
- 1/2 cup (125 mL) warm water (110-115°F/45-56°C)
- 1 pkg (8 g) (2 1/4 tsp / 11 mL) active dry yeast
- 1 cup (250 mL) milk
- 2 tbsp (30 mL) butter
- 2 tbsp (30 mL) granulated sugar
- 1 1/2 tsp (7 mL) salt
- 1/2 cup (125 mL) warm water (110-115°F/45-56°C)
- 5 1/2 cup (1375 mL) **Robin Hood®** Best For Bread Homestyle White Flour, divided

  Robin Hood® Best for Bread Homestyle White Flour

- 12 pieces semisweet chocolate (about 1/2 oz / 15 g each)
- **Topping:**
- 2 tbsp (30 mL) butter, melted
- 2 tbsp (30 mL) turbinado style sugar

Directions

Step 1:

Dissolve 1 teaspoon (5 mL) sugar in 1/2 cup (125 mL) warm water in a large measuring cup. Sprinkle in yeast and stir. Let stand 10 minutes, then stir well. Add yeast mixture to large bowl.

Yeast mixture should bubble and double in size when active. If the yeast is not active the bread will not rise.

Step 2:

Heat milk to lukewarm in a medium saucepan. Stir in butter, 2 tablespoons (30 mL) sugar, salt and 1/2 cup (125 mL) warm water. Add milk mixture and 2 cups (500 mL) flour to dissolved yeast mixture. Beat with wooden spoon or electric mixer until smooth and elastic.

Flour straight from the bag may be compacted. To loosen it up, scoop it out of the bag with another container or spoon before pouring it into your measuring cup. This will help you get a more accurate measurement. Level it off with a knife to make sure you have just the right amount.

Step 3:

Stir in 2 1/2 cups (625 mL) of flour gradually. If necessary, add more flour to make a soft dough which leaves sides of bowl. Turn out on floured surface.

Adding flour gradually, helps to keep the dough moist. Adding in the flour all at once may dry out of the dough.

Step 4:

Knead dough, adding more flour as necessary, until dough is smooth, elastic and no longer sticky (about 10 minutes). Round up into a ball.

Kneading helps to develop gluten. To test if it’s ready, lightly slap the dough. If your hand comes away clean, it’s ready to rise.

Step 5:

Place in lightly greased bowl. Turn dough to grease top. Cover with tea towel.

Step 6:

Let rise in warm place (75°-85°F/24°-29°C) until doubled in size (45 to 60 minutes).

When you let the dough rise, the ingredients activate and carbon dioxide develops causing the gluten to stretch. Make sure you place it in a greased bowl that’s large enough to allow the dough to double in size. When it’s ready, it will no longer spring back when pressed.

Step 7:

Punch down. Turn out onto lightly floured board, roll dough into a log and cut into 12 equal portions. Cover with tea towel and let rest for 10 minutes.

Step 8:

Line baking sheet with parchment paper.

Step 9:

Shape each piece into a 3” (7.5 cm) circle. Place a piece of chocolate in center. Bring dough up around chocolate, pinching to enclose chocolate. Place pinched side down, about 3” (7.5 cm) apart on prepared baking sheet. Cover lightly with tea towel. Let rise 40-45 minutes until almost doubled in size.

If you don’t have a place in your home that’s warm enough, try leaving it in the oven with the oven light turned on. If you like, you can also add a pot of hot water on another rack.

Step 10:

Preheat oven to 400°F (200°C).

Step 11:

Topping: Brush rolls with melted butter and sprinkle with sugar.

Step 12:

Bake in preheated oven 22 to 25 minutes, or until tops are golden. Remove from baking sheet and cool on wire cooling rack.

Thaw at room temperature in the freezer bag to allow the bread to re-absorb the moisture lost during the freezing process. To freshen your loaf, place it in a 350°F (180°C) oven for 10-15 minutes.

Images

