THE J.M. SMUCKER Co

Chocolate Sweet Heart Bread

Makes 1 loaf

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

Ingredients

- **Dough:**
- 1 egg, beaten
- 1 cup (250 mL) milk, room temperature
- 2 tbsp (30 mL) butter
- 3 cups (750 mL) **Robin Hood®** Best For Bread Homestyle White Flour

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- 1 1/2 tsp (7 mL) salt
- 3 tbsp (45 mL) sugar
- 1 1/2 tsp (7 mL) bread machine yeast
- **Filling:**
- 1/4 cup (50 mL) sugar
- 1/4 cup (50 mL) cocoa powder, sifted
- 1/4 cup (50 mL) butter, melted
- **Topping:**
- 1/4 cup (50 mL) semi-sweet chocolate chips, melted
- 2 tbsp (30 mL) icing sugar (optional)

Directions

Step 1:

Dough: Beat egg in measuring cup. Add milk to make 1 1/3 cups (325 mL). Add butter.

Step 2:

Prepare dough in bread machine according to manufacturer's directions.

Step 3:

Roll out on lightly floured board to 24" x 8" (60 x 20 cm) rectangle. Line a baking sheet with parchment paper.

Step 4:

Filling: Combine all ingredients for filling. Spread over dough, leaving a 1" (2.5 cm) border around edges. Roll up tightly, jelly roll fashion from longer side. Seal ends. Place seam side down on prepared baking sheet. Shape into a heart.

Step 5:

Cover with tea towel and let rise in warm place (75°-85°F/24°-29°C) until doubled (30 to 40 minutes).

Step 6:

Preheat oven to 400°F (200°C).

Step 7:

Bake 15 to 20 minutes. Remove from baking sheet immediately. Cool on wire rack. Drizzle melted chocolate over cooled bread. Just before serving, dust with icing sugar, if desired.

Images

