



# CHOCOLATE & CINNAMON LOAF

## Ingredients

- 550g cups Bread flour
- 260ml Milk
- 2 Medium Eggs
- 2 Tsp Instant Dried Yeast
- 2 Tbsp Melted Unsalted Butter
- 2 Tsp Honey
- 1 Tsp Salt

### Filling

- 75g Butter
- 75g Brown sugar
- 1.5 Tsp Ground Cinnamon
- 1.5 Tsp Cocoa Powder

### Glaze

4 Tsp Cream Cheese

2 Tsp Icing Sugar

A drop of Vanilla Extract

## Prep Time

- Prep: 10 to 12 hours
- Cooking: 30 minutes
- Total: 12 hours 30 minutes

## Preparation

- Begin the dough by warming your milk slightly in a jug. .
- In a mixing bowl, add the flour and salt, mix to combine.
- Make a well in the centre of the flour and add the melted butter, eggs, honey and yeast milk.
- Use a stand mixer to combine this for up to 8 minutes or combine with your hands and knead the dough for up to 12 minutes. Avoid over flouring your surface when kneading. The dough may be sticky at first but after kneading it will become less sticky, smooth and elastic.
- Place the dough in a bowl and cover with cling film, allow the dough to rest for a minimum of 10 hours/ overnight in the fridge.
- To prepare the filling, cream the butter, sugar cocoa powder and cinnamon together until well combined.



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- 1 Tsp Salt

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### Glaze (optional)

4 Tsp Cream Cheese

2 Tsp Icing Sugar

A drop of Vanilla Extract

## Prep Time

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- Total: 12 hours 30 minutes

## Preparation

- Once the dough is finished resting in the fridge, turn it out onto an OILED surface. (Don't knead it) Roll it into a rectangle (~3mm thick).
- Spread the filling onto the dough evenly and roll the dough into a log. Cut the log in half, then twist both halves together.
- Place your twisted loaf into a lined loaf tin. Allow to proof for 45 minutes - 1 hour.
- When there is 20 minutes left to rising time you can preheat your oven to 175 degree C/ 345 degrees F.
- Bake the loaf for 30 minutes!
- Make the glaze by combining all of the ingredients until smooth.
- Once the loaf is out of the oven, allow to cool a little and drizzle with the glaze.