

# Choc Hazelnut Egg Bread Braid



Preparation time: 45 mins

Serves: 10 people

User Rating: ★★☆☆☆

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Categories: Pantry and Fridge Staples, Breakfast Recipes, Vegetarian

On the look out for some home-made bread recipes? We have you covered. This choc hazelnut egg bread is simply too good not to try for yourself.

This comforting chocolate and hazelnut egg bread is the perfect edition to any afternoon tea spread.



## Ingredients

- 4 cups (600g) bread flour
- 2 tsp (7g) Active Dry Yeast
- 2 tbsp caster sugar
- 1 tsp salt
- ½ cup (125ml) cold water

- ½ cup (125ml) cold milk,
- 60g cold butter, finely diced
- 2 eggs, slightly beaten,
- 1/2 cup (140g) chocolate hazelnut spread, warmed
- 1/3 cup toasted salted peanuts, coarsely chopped
- Icing sugar to serve

## Method

1. Place 2 cups of the flour, yeast, sugar and salt into the bowl of a stand mixer fitted with the paddle attachment. Mix well at low speed for 1 minute
2. Add water, milk and diced butter and beat at low speed for 1-2 minutes or until butter has been incorporated.
3. Remaining at low speed, gradually add beaten eggs a little at a time. Increase speed to medium and beat for 2 minutes. Mixture should be glossy and sticky.
4. Remove paddle attachment and insert dough hook. Beat on low speed and slowly add remaining flour, ½ cup at a time until it forms a firm dough. Increase speed and knead for 5 minutes or until dough is smooth and elastic.
5. Tip dough onto a lightly flour work surface and form into a ball. Place in a lightly oiled bowl and turn to grease top. Cover; and allow to rise for 1-1/2 hours or until doubled in size.
6. Punch down dough and roll out to form a 30cm x 35cm rectangle. Spread chocolate-hazelnut spread onto dough leaving a 1 1/2cm border on all sides. Sprinkle over chopped peanuts.
7. Starting from one of the long sides, roll up dough to form a log. Position roll in front of you and with a sharp knife cut the centre lengthwise, leaving intact the edge farthest from you, so that the two halves of dough are not completely separated but remain attached. Braid the two edges without tightening and try to keep the dough with the choc hazelnut facing up. Place onto a greased and line baking tray. Rise in warm place for 15-20 minutes (note: dough is ready when indentation remains after lightly touching)
8. Preheat oven 200°C/ 180°C (fan forced). Bake 25- 30 minutes until golden brown. Check at 15 minutes and if browning too fast, cover with foil. Cool on wire rack and serve dusted with icing sugar.

## Notes

- Wrap cooled loaf in cling film and refrigerate for up to 3 days. Warm slices in the microwave for 20 seconds or warm in a low oven for 15 minutes.
- To freeze loaf, wrap whole loaf well in cling film and freeze for one month. Defrost overnight in the refrigerator.
- Use any type of nut. Salted nuts work well with the sweetness of the chocolate.

## Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
<b>132g</b>	<b>1740kJ</b> <b>416kcal</b>	<b>11.6g</b>	<b>15.7g</b>	<b>6g</b>	<b>55.4g</b>	<b>14.5g</b>	<b>320mg</b>	<b>2.2g</b>
Vitamin D								
<b>1.2µg</b>								

All nutrition values are per serve.