

# CHOCOLATE PEANUT BUTTER SWIRL BREAD

## INGREDIENTS:

- 2 packages regular active dry yeast (4 1/2 t)
- 2 cups warm water (105-115 F)
- 1/2 cup sugar
- 2 t salt
- 2 eggs
- 1/4 cup vegetable oil
- 6-6 1/2 cups all-purpose flour
- 1/2 cup peanut butter
- 1/4 cup cocoa powder
- 1/2 cup chocolate chips\*

\*I didn't add these, but I think the chocolate part needs it, so do it up.

## DIRECTIONS:

1. In a large bowl, dissolve yeast in warm water. Add sugar, salt, eggs, vegetable oil, and 3 cups flour. Beat with an electric mixer for one minute at a low speed, scraping the bowl as necessary. Beat for another minute at a medium speed, scraping the bowl frequently.
2. Transfer half of the batter to another bowl. Place 1/4 cup cocoa powder in one bowl and 1/2 cup peanut butter in the other. Stir vigorously! Add 1 1/2 cups of flour to each bowl and stir until you can't anymore. Add the chocolate chips to the chocolate half.
3. On a lightly floured surface, knead both doughs for 5-8 minutes or until smooth and springy. Spray two medium bowl with cooking spray and place the dough in the bowl, turning dough to grease all sides. Cover and let rise in a warm place for about an hour to an hour and fifteen minutes or until dough has doubled in size. Dough is ready if impression remains when touched.
4. Spray the bottoms and sides of two bread pans (9 x 5 inch). Gently push fist into dough and divide each dough ball into two equal halves. Pat dough into a 9 x 7 inch rectangle. Place one chocolate rectangle on one peanut butter and one peanut butter on the chocolate rectangle. Roll up from the long-side and pinch to seal. Transfer to greased bread pans.
5. Allow dough to rise in bread pans in a warm place for an hour or until double in size/peaking over the top of the bread pans. About half way through pre-heat your oven to 375 degrees F.
6. Bake for 30-35 minutes or until loaves are deep golden brown and sound hollow when flicked. Remove from pans and cool on a wire rack.