

# Chocolate Chunk **EGG BREAD**

{makes 2 small loaves} Recipe adapted from the Taste of Home Cookbook

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## INGREDIENTS:

bread -

- 3 1/4 to 3 3/4 all-purpose flour
- 1 T sugar + a pinch, divided
- 3/4 t salt
- 1 package (1/4 oz.) active dry yeast
- 3/4 cup warm water
- 3 T oil
- 2 eggs
- 4 oz. bittersweet chocolate, roughly chopped

egg wash -

- 1 egg
- 1 t water
- poppy seeds

## DIRECTIONS:

- 1.** Whisk together flour, a tablespoon sugar, and salt. In a 2 cup measuring cup whisk a pinch of sugar, yeast, and warm water together. Set aside for 5 minutes or until foamy. Whisk in oil and eggs. Add wet ingredients to the dry ingredients. Beat on medium speed for 3 minutes. Stir in enough flour to form a soft dough.
- 2.** Turn dough onto a floured surface; knead until smooth and elastic (about 6-8 minutes). Or knead in your stand mixer using your dough hook. Divide dough in half and knead chocolate chunks into half.
- 3.** Place dough in separate greased bowls, turning once to coat. Cover and allow to rise until doubled, about 1 1/2 hours.  
Punch dough down. Turn onto a lightly floured surface. Roll each into a small loaf. Tucking the sides underneath pulling the top taught and smooth. Place a few inches apart on a parchment lined baking sheet. Cover and let rise until doubled, about 30 minutes.
- 4.** Beat egg and water; brush over both loaves. Sprinkle the plain loaf with poppy seeds. Bake at 375° for 10 minutes. Tent with foil and continue baking 10-15 minutes or until golden brown. Remove from pan to a wire rack to cool.

## **BREAKFAST GRILLED CHEESE** *for One*

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## INGREDIENTS:

- 2 slices chocolate chunk egg bread
- brie
- strawberry jam
- butter

## DIRECTIONS:

- 1.** Butter the bread. Place a slice on a warm frying pan butter-side down. Top with jam, brie and more jam. Set the other slice of bread on top, butter-side up. Cook until toasted and melty. Flip and cover so the cheese gets super-melty. When both sides are toasted equally slide onto a plate and enjoy with your coffee.