

CHOCOLATE BREAD

Good fresh with butter OR toasted a day later OR as French toast OR in bread pudding!

SOURCE: PRIME TIME EMERIL

Cook/Prep Time: several hours

INGREDIENTS:

1 TBS vegetable oil	1 envelope (1/4-oz) active dry yeast
2 TBS dark brown sugar	1 1/2 C warm (about 110° F) water
3 1/2 - 4 C bread flour	1 tsp salt
1/4 C unsweetened cocoa powder	

DIRECTIONS:

Lightly grease 9x13" loaf pan with 2 tsp oil.

Combine yeast, sugar & water in large mixing bowl - stir with wooden spoon to dissolve - let stand 5 minutes or till yeast looks creamy.

Add 3 1/2 C flour, salt & cocoa, stirring well to blend, adding more flour as needed to make a slightly sticky dough. Turn out onto lightly floured surface - knead till dough comes together into a smooth, supple but still slightly sticky mass (about 5 minutes).

Lightly oil large mixing bowl with remaining 1 tsp oil - put dough in bowl & turn it to oil all sides - cover with plastic wrap or clean damp kitchen towel - let stand in warm, draft-free place till dough doubles in size (about 90 minutes).

Turn dough out onto lightly floured surface & pat into rectangle about 1" thick - fold 1/3 of long end over toward center, pressing down on edge to seal - fold dough 2 more times toward center, pressing & sealing both times & pinching seams so they disappear into dough. Roll dough into loaf shape and put in greased loaf pan - cover with plastic wrap and let rise till it doubles in size (about 30 minutes).

Preheat oven to 400° F. Remove plastic - bake bread till bottom of loaf makes a hollow sound when taken from pan & thumped with your fingers (about 30 minutes) - cool in pan 10 minutes - then turn out onto wire rack & cool at least 15 minutes before serving.

Yield: 1 loaf