

Paddington Bear Bread

12-18 Bears



Ingredients

Bread Dough

2 1/2 C all-purpose flour

1 T light brown sugar

1 t salt

2 T cocoa powder

1/4 C warm water

1 1/2 t yeast

1/4 t sugar

3/4 C warm milk

4 T unsalted butter, room temperature

drizzle olive oil

Filling

1/2 C chocolate chips

1/2 C marmalade

Instructions

Preheat oven to 350 degrees.

In a large mixing bowl, combine flour, brown sugar and salt. Set aside. Separate out 1/2 cup of dry mixture in a small bowl to the side before adding in cocoa powder to the large bowl.

Pour warm water into a large bowl and sprinkle in the yeast and sugar. Stir and set aside for 5 minutes until bubbles begin to appear, then add warm milk and butter.

Pour 3 tablespoons of wet mixture (for the Makes 12 portion) into the 1/2 cup of reserved flour mixture (white dough) and the rest into the cocoa powder mixture (chocolate dough). Stir each bowl separately. Turn the 2 doughs out onto a surface dusted with flour and knead separately until smooth. Lightly oil a mixing bowl and turn the doughs in 2 separate bowls to coat. Cover and let rise in a warm spot for 1 hour.

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Instructions

Dust a workspace and divide chocolate risen dough into 12-18 individual pieces. Break off two smaller pieces from each chocolate dough (for the bear ears) and divide white dough into 12-18 smaller pieces (for bear noses). Roll largest chocolate piece of dough into a flat disk, fill with ½ tablespoon of chocolate chips or marmalade or both and pinch together to seal. Shape into a round and pinch on chocolate ears and white nose. Finish bear with 2 chocolate chips for eyes and 1 for tip of nose.

Bake for 10-15 minutes or until golden brown. Cool on wire racks. Enjoy!

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