

Peanut Butter Chocolate Chip Twisted Bread

Ingredients

1/2 c Warm Water
2 1/4 t Yeast
1 t Sugar (plus 1/4 cup)
1/3 c Yogurt
2 Eggs
2 t Salt
4 1/4 c Flour
8 T Unsalted Butter (room temperature)
1 c Peanut Butter
1 c Semi-Sweet Chocolate Chips
1 T Powdered Sugar

Instructions

1. Sprinkle yeast over warm water. Add 1 teaspoon of sugar and stir to combine. Let sit for 5 minutes to allow mixture to bubble and activate.
2. In the bowl of a stand mixer fitted with a paddle attachment, combine dissolved yeast mixture, yogurt, eggs, salt, and 1/4 cup sugar. Once combined add 3 cups of flour, 1 cup at a time. Remove paddle attachment and switch to a dough hook attachment.
3. Add butter in three additions with the mixer running on medium. Add remaining 1 1/4 cup flour. Continue to knead until dough is smooth and cleans the sides of the bowl. If too sticky, add flour one tablespoon at a time (up to 3 tablespoons).
4. Transfer dough to a lightly greased bowl. Cover

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bowl with plastic wrap and let sit at room temperature for 60-90 minutes until dough has doubled in volume.

Punch down dough. Divide dough into two equal portions. Cover one dough with plastic wrap.

Transfer the other dough to a lightly floured work surface. Roll to a 16 x 12-inch rectangle.

5. Spread $\frac{1}{2}$ cup peanut butter evenly over dough, leaving a $\frac{1}{4}$ -inch border around all the sides.

Sprinkle $\frac{1}{2}$ cup of chocolate chips over the peanut butter. Gently press chocolate chips into the dough. Roll dough into a tight log, starting with the long side. Slice the log down the middle lengthwise. Twist the two halves of the dough over each other, making sure the cut is facing up. Tuck the ends of the dough into itself.

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6. Place twisted dough into a 9x5-inch loaf pan lined with parchment paper. Cover bread and set aside. Repeat with remaining dough. Cover dough with plastic wrap and let bread rise for 45 minutes to 1 hour until the bread has reached the top of the pan.

7. Preheat oven to 350 degrees F. Remove plastic wrap and bake for 35-40 minutes until the internal temperature of the bread hits 185 degrees F. Let bread sit in pan for 5 minutes before running a knife or offset spatula around the edges to loosen from the pan and place on a wire rack.

8. Sprinkle powdered sugar on top. Let cool completely before slicing.