

Coffee Butter Bread

Ingredients

5 T Milk
5 T Water
1/4 c Unsalted Butter (or 60 grams)
1 T Coffee Granules (or 12 1/2 grams)
1 Egg
2 1/2 c Bread Flour (or 310 grams)
1/4 c Sugar (plus 2 teaspoons or 60 grams)
3/4 t Salt (or 4 grams)
1 T Yeast (or 7 grams)
3/4 c Semi-Sweet Chocolate Chips (or 150 grams)

Instructions

- 1.First, add the milk, water, butter and coffee granules into a small bowl and warm it up in the microwave. Mix together until the coffee is dissolved then set aside for about 5 minutes to cool.
- 2.Place the milk mixture and egg to the breadmaker insert. Followed by the flour, sugar, salt, and yeast. Set the breadmaker to the sweet bread setting and 1 1/2 pound loaf then turn the machine on.
- 3.Add the chocolate chips during the "feeding point" stage which is about an hour into the process. The machine will beep several times as an indicator.
- 4.Once bread is done, move to a cooling rack. Serve and enjoy while warm.