Name of Submitter: Sam Zwetchkenbaum and Debby Carr

Name of Recipe: Chocolate Challah*

List of Ingredients:

- 450g bread flour
- 50g cocoa powder
- 40g oil
- 10g salt
- 7g dry yeast
- 40g sugar
- 3 eggs *cold from the fridge
- 125g cold water
- 100g chocolate chips
- 1 whole egg for brushing
- Sesame seeds to sprinkle

Recipe Instructions:

1. In a bowl whisk the eggs. Add the water, yeast, salt, sugar, oil & cocoa powder. Mix well.
2. Add the flour and mix to a dough.
3. Knead the dough for 8 minutes. Cover and let it rest for 15 minutes.
4. Fold in the chocolate chips and knead for another 2 minutes. Desired dough temperature 77° F. If your dough is warmer, then it will ferment more rapidly. If it is cooler, then it will take longer. Adjust proofing time accordingly.
5. Cover & ferment for 1 hour.
6. Fold.
7. Ferment for 1 more hour.
8. Divide the dough in 3 equal pieces. Preshape them into cylinders.
9. Let the dough rest for 15 minutes.
10. Roll out the three dough pieces to a length equal to that between the tips of your fingers and your elbow. Taper the ends. Press the three points together and braid the dough. Tuck the ends underneath the loaf. Place the loaf on a parchment paper lined tray. At this point start preheating your oven to 350° F.

11. Final proof 1 - 1.5 hours or until doubled in size.

12. Brush the loaf with egg. Let it dry for 5 minutes, then brush again. Sprinkle generously with sesame seeds.

Cooking Instructions:

1. Bake the loaf for 45 - 50 minutes or until the internal temperature reads above 200° F.

2. Paint it with oil or hot simple syrup as soon as it comes out of the oven for a nice glaze (optional).

3. Serve with Nutella (optional)

*Stolen from the internet: chainbaker.com/chocolate-challah-recipe