



RECIPE NAME: Chocolate Buns

FROM THE KITCHEN OF: Margie Hua '96

INGREDIENTS:

1 package active dry yeast
¼ cup lukewarm water (105° to 115°)
¾ cup milk
½ cup butter
½ cup sugar
¾ teaspoon salt
3 eggs, beaten
4 ½ to 5 cups all purpose flour
Cooking oil
2 tablespoons butter, melted
6 milk chocolate bars
1 egg, beaten

INSTRUCTIONS:

Sprinkle the yeast over the lukewarm water. Stir until dissolved. Set aside.

In small saucepan, heat the milk, butter, sugar and salt to lukewarm (105° to 115°) until butter is melted and sugar is dissolved.

Transfer the mixture to a large bowl. Stir in the 3 beaten eggs. Using a wooden spoon, beat in 2 cups of the flour until the batter is almost smooth. Stir in the yeast mixture. Add 2 ½ cups of flour. Form the dough into a ball.

Lightly brush the top of the dough with the cooking oil. Cover with plastic and a clean towel. Let rise in a warm place until doubled (about 1 hour).

Punch down the dough. Turn the dough out onto a lightly floured surface. Knead in enough of the remaining flour to make a moderately soft dough that is smooth and elastic (3-5 minutes total). Cover and let the dough rest for 10 minutes.

On a lightly floured surface, roll half the dough to ¼ inch thickness. Cut the dough into circles. Pat or stretch the dough gently. Spread with butter and place a chocolate portion inside the oval. (I typically put in 2-3 rectangles.) Pinch the sides together. Place the rolls, seam side down on a baking sheet covered with parchment paper (this makes clean up so much easier!). Cover the rolls and let rise in a warm place until doubled (about 30 minutes). Brush the rolls generously with the 1 beaten egg.

Preheat the oven to 375°. Bake the rolls in the oven for 12-15 minutes or until the tops are golden. If desired, sprinkle the rolls with powdered sugar.!

