

Braided Nutella Bread

Makes one 5 inch bread.

INGREDIENTS:

- 1 & 2/3 cups all-purpose flour
- 40 mL sugar
- 1 teaspoons dry instant yeast
- 90 ml milk
- 15 mL butter,
- 1 egg yolk
- 1/3 cup Nutella

DIRECTIONS:

- Combine flour and sugar in a bowl, and set aside.
- Heat the milk in a saucepan until it's warm, add the butter, and take the mixture off the heat, and let the butter melt in the milk. You want the milk/butter mixture to be finger-warm. Let the yeast dissolve in the milk for 6 minutes.
- Add the yeast mixture and the egg yolk to the flour, and mix until it's combined. If using a stand mixer, keep mixing for 4-5 minutes on medium speed to get the dough elastic and soft. If kneading by hand, keep kneading for 10-12 minutes.
- Place dough in a lightly oiled bowl. Cover bowl with plastic wrap, and place in a warm place, and let it rise for about 2 hours, or until doubled in size.
- Knead the dough to deflate, and divide the dough in 4 pieces, and form them into balls. On a lightly floured surface roll each dough ball to a 5-inch disc. Place one disc on a parchment lined baking sheet. Heat the Nutella for a few seconds in the microwave to make it easier to spread.
- Spread a thin layer of Nutella on the dough. Put another disc on top, and repeat outlining and spreading Nutella. Add third dough disc and repeat with the Nutella. Put the last dough disc on top. Place a plate on top, and cut off any excess dough around the plate with a sharp knife. Remove the plate.
- Place a small cup in the middle of the dough, to mark the center. Cut the dough at 3, 6, 9 and 12 o'clock and cut each quarter into 4 pieces, so you end up with 16 slices connected to the center circle.
- Take 2 neighboring slices and twist them two times away from each other, connect the two in the end, and pinch them together forming a point. Do this with all the slices, and now you have a star flower formed bread.
- Cover dough loosely with a damp tea towel and let rest for 20 minutes.
- Preheat oven to 350°F.
- Brush surface of the bread with the egg whites. Bake bread for 15-20 minutes or until lightly browned.

