



## Double Chocolate Batter Bread

READY IN



160 min.

SERVINGS



12

CALORIES



394 kcal

BATTER

### Ingredients

- 3.5 cups flour all-purpose
- 0.3 cup cocoa powder unsweetened
- 0.3 cup sugar
- 0.3 teaspoon salt
- 0.3 teaspoon baking soda
- 1 package yeast dry
- 1.5 cups buttermilk
- 0.3 cup butter
- 2 eggs

- 12 oz semi chocolate chips (2 cups)
- 2 teaspoons cooking oil

## Equipment

- bowl
- frying pan
- sauce pan
- oven
- wire rack
- plastic wrap
- toothpicks
- ziploc bags
- microwave

## Directions

- Generously grease 12-cup Bundt® pan. In large bowl, combine 2 1/2 cups of the flour, cocoa, sugar, salt, baking soda and yeast; mix well. In small saucepan, heat buttermilk and butter until very warm (120 to 130°F.).
- Add warm liquid and eggs to flour mixture; beat at low speed until moistened. Beat 3 minutes at high speed.
- By hand, stir in remaining 1 cup flour and 1 1/2 cups chocolate chips. Spoon dough evenly into greased pan. Cover with plastic wrap and cloth towel; let rise in warm place (80 to 85°F.) until light and doubled in size, 30 to 40 minutes.
- Heat oven to 350°F. Uncover dough; bake 35 to 45 minutes or until toothpick inserted near center comes out clean. Immediately invert bread onto wire rack; remove pan. Cool 45 minutes or until completely cooled.
- Place remaining 1/2 cup chocolate chips and oil in resealable food storage freezer plastic bag; seal bag. Knead bag to evenly distribute oil. Microwave on HIGH for 30 to 60 seconds or until melted.
- Cut small hole in bottom corner of bag. Squeeze bag to drizzle melted chocolate over cooled bread.

# Nutrition Facts

PROTEIN 8.17% FAT 40.23% CARBS 51.6%

## Properties

Glycemic Index:18.84, Glycemic Load:24.46, Inflammation Score:-6, Nutrition Score:12.789565200391%

## Flavonoids

Catechin: 1.55mg, Catechin: 1.55mg, Catechin: 1.55mg, Catechin: 1.55mg Epicatechin: 4.69mg, Epicatechin: 4.69mg, Epicatechin: 4.69mg, Epicatechin: 4.69mg Quercetin: 0.24mg, Quercetin: 0.24mg, Quercetin: 0.24mg, Quercetin: 0.24mg

## Nutrients (% of daily need)

Calories: 394.47kcal (19.72%), Fat: 17.8g (27.38%), Saturated Fat: 9.78g (61.13%), Carbohydrates: 51.36g (17.12%), Net Carbohydrates: 47.07g (17.11%), Sugar: 17.59g (19.54%), Cholesterol: 42.45mg (14.15%), Sodium: 147.99mg (6.43%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 29.88mg (9.96%), Protein: 8.13g (16.26%), Manganese: 0.72mg (36.07%), Selenium: 18.57µg (26.53%), Copper: 0.51mg (25.63%), Vitamin B1: 0.38mg (25.24%), Iron: 3.97mg (22.05%), Folate: 86.22µg (21.56%), Magnesium: 74.13mg (18.53%), Vitamin B2: 0.31mg (18.29%), Phosphorus: 175.49mg (17.55%), Fiber: 4.29g (17.17%), Vitamin B3: 2.71mg (13.56%), Zinc: 1.43mg (9.53%), Potassium: 293.51mg (8.39%), Calcium: 66.11mg (6.61%), Vitamin B5: 0.56mg (5.61%), Vitamin A: 221.46IU (4.43%), Vitamin B12: 0.26µg (4.38%), Vitamin D: 0.54µg (3.58%), Vitamin E: 0.52mg (3.44%), Vitamin B6: 0.06mg (3.03%), Vitamin K: 3.13µg (2.98%)