



## Double Chocolate Batter Bread

READY IN



160 min.

SERVINGS



12

CALORIES



394 kcal

BATTER

### Ingredients

- ☐ 1 package yeast dry
- ☐ 0.3 teaspoon baking soda
- ☐ 0.3 cup butter
- ☐ 1.5 cups buttermilk
- ☐ 2 eggs
- ☐ 3.5 cups flour all-purpose
- ☐ 2 teaspoons cooking oil
- ☐ 0.3 teaspoon salt
- ☐ 12 oz semi chocolate chips (2 cups)

- ☐ 0.3 cup sugar
- ☐ 0.3 cup cocoa powder unsweetened

## Equipment

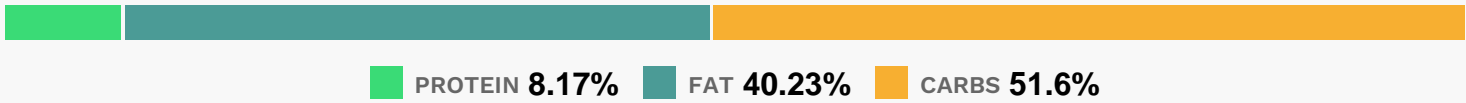
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ plastic wrap
- ☐ toothpicks
- ☐ ziploc bags
- ☐ microwave
- ☐ kugelhkopf pan

## 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 130F.).
- ☐ 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 85F.) until light and doubled in size, 30 to 40 minutes.
- ☐ Heat oven to 350F. 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



## 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%)