

# Chocolate and Orange Loaf

## Ingredients

### For the dough

- 500g (1 lb) strong white bread flour
- 1 tsp salt
- 1.5tsp fast action dried yeast
- 315ml (12 fl oz) lukewarm water
- 25g (1 oz) cocoa powder
- 100g (4oz) milk chocolate pieces
- 25g (1 oz) butter
- 1.5 tbsp caster sugar
- Grated rind of 1 orange
- 2 tbsp milk



## Method

1. Sift the flour and cocoa powder into a large bowl and rub in the butter.
2. Add the yeast, sugar, salt, chocolate pieces, orange rind and mix together well.
3. Add the milk and water and mix to a dough
4. Turn the dough out onto a lightly floured board and knead for 10 minutes, 5 minutes in a mixer.
5. Shape the dough as required and place on to a well greased baking tray, or place in 2lb loaf tin. Cover loosely with lightly oiled cling film and allow to double in size. This may take 30 – 60 minutes.
6. Carefully uncover and bake in a preheated oven (200°C fan / 220°C / 425°F / Gas mark 7) for 25 – 30 minutes.
7. Remove from the oven and allow to cool on a wire rack.