



# Chocolate Easter Loaf

## For the bread:

- 1 x 600g Lighthouse White Vienna Bread Mix sachet
- 1 x 6g Yeast Sachet, included (or use one of our Lighthouse Yeast + Bread Improver Sachets)
- 150mL full fat milk
- 100g unsalted butter, melted
- 100g chocolate chips
- 60g sugar
- 2 (50g) eggs

## For the glaze:

3 tbsp sugar  
¼ cup (60mL) of water

## For the icing:

1 ½ cup (230g) icing sugar  
2 tbsp (40mL) milk  
¼ tsp vanilla extract  
2 tsp (10g) butter, melted

Pour milk (heated in microwave 25-30 seconds on HIGH), melted butter, sugar and eggs in a large mixing bowl and stir gently to combine.

Add 500g of the bread mix and yeast sachet into the mixing bowl and mix with a fork to form a dough, mix further with hands to bring dough together. Alternatively the dough can be made using the bread and pizza dough setting on your bread machine.

Preheat oven to 220c (200c fan forced).

Turn out dough onto a well-floured surface and knead lightly for 1 minute. Roll the dough flat into a 40cm x 40cm rectangle. Sprinkle the chocolate chips evenly and roll the dough into a log.

Divide dough into 6 pieces of approximately 130g each. Roll each portion of the dough into round balls.

Arrange balls in a lined loaf tin and cover with a damp cloth. Allow to proof for approximately 20 minutes\*.

Place into the oven and bake for 20-25 minutes or until golden brown. Once baked, carefully remove from the loaf tin onto a wire rack to cool.

To prepare the glaze, place 3 tablespoons of sugar and ¼ cup (60mL) of water into a saucepan. Bring to the boil, reduce to a simmer for 1-2 minutes until sugar is fully dissolved. Brush the glaze over the buns and allow to cool.

For the icing, simply place the ingredients into a mixing bowl and mix with a spoon until thick and creamy. Spoon the icing into a piping bag and pipe crosses over the top of the cooled loaf.

## Notes:

\* Proofing time will vary depending on where the dough is placed, this step is critical in bread making to ensure the yeast produces sufficient aeration so that the baked bread develops a light even texture.