



BAKER'S CHOCOLATE FILLING MIX

Makes rich, chocolatey filling for decadent rolls, babkas, and scones.

Made with a blend of two cocoas.

Just stir 1/2 cup mix with 2 tablespoons melted butter and 1 tablespoon water and spread on dough.

Enough for 5 batches of buns or loaves of bread.

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U NET WT 24 OZ (1 LB 8 OZ) 680g

KING ARTHUR FLOUR | NORWICH, VERMONT 05055

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DARK CHOCOLATE SWIRL BUNS

DOUGH

1/2 cup lukewarm water
1 large egg
2 tablespoons unsalted butter, softened
1 teaspoon vanilla extract
2 1/4 cups King Arthur Unbleached
All-Purpose Flour
2 tablespoons nonfat dry milk
2 tablespoons granulated sugar
3/4 teaspoons salt
1 1/2 teaspoons instant yeast

FILLING

1/2 cup chocolate filling mix
2 tablespoons melted butter
1 tablespoon water

ICING

1/2 cup confectioners' sugar
1 tablespoon milk

Nutrition Facts

Serving Size 1 tablespoon (10g)
Servings Per Container 68

Amount Per Serving

Calories 40 **Calories from Fat 0**

% Daily Value*

Total Fat 0g **0%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 0mg **0%**

Total Carbohydrate 9g **3%**

Dietary Fiber 0g **0%**

Sugars 8g

Protein 0g

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 2%

*Percent Daily Values are based on a 2,000 calorie diet.

Combine all dough ingredients. Mix and knead together to form a soft, smooth dough. Allow to rise, covered, for 60-90 minutes, until doubled.

Roll dough into an 8" x 14" rectangle. Mix together filling ingredients and spread on dough, leaving 1" uncovered on one short side. Starting with the filling-covered short edge, roll into a log.

Cut into 8 buns and place into a lightly-greased 9" round pan, spacing them evenly. Allow to rise, covered for 45-60 minutes, until puffy.

Bake in a preheated 350°F for 20-25 minutes, until golden brown. Cool in pan 5-10 minutes before icing.

Combine icing ingredients. Pour or spread onto warm buns.

Yield: 8 buns.

Store cool and dry.

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INGREDIENTS: Cane Sugar, Cornstarch, Cocons (processed with alkali).

THE KING ARTHUR FLOUR COMPANY, INC.
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Produced on equipment that also processes eggs, milk, soy, wheat, almonds, hazelnuts, pecans, walnuts, and coconut.

