

BAKING YOUR OWN BREAD:

Simple Steps For Impressive Creations

(NAPSA)—Bread may be easier to make than you think, according to Rose Levy Beranbaum, baker and author of the new cookbook, *The Bread Bible*.

“Many are intimidated by the bread baking process, but with some simple tips it will be a wonderful experience,” said Beranbaum. “Make sure to follow the recipe carefully, and always use a non-stick spray with flour like Baker’s Joy® to ensure a perfect creation every time.”

One great recipe for beginning bread bakers is Kugelhoppf. Beranbaum created this moist version, with a delicious swirl of chocolate filling. Instant yeast means that this simple, sweet bread will work beautifully.

CHOCOLATE ALMOND SWIRL KUGELHOPF

Serves: 10 to 12

Baking time: 55 to 65 minutes

Filling

- 1 cup cake crumbs
- 3 tablespoons almond paste
- 4 tablespoons unsalted butter, softened
- 1 large egg
- 1 tablespoon corn syrup
- 3 ounces dark chocolate, melted

In food processor, process all but chocolate until smooth. Add chocolate and process until blended. Allow to firm for 1 hour.

Dough

- 3¼ cups (16.5 ounces) unbleached all purpose flour
- 2¼ teaspoons instant yeast (aka bread machine yeast)
- 3 tablespoons sugar
- 1 teaspoon salt
- ¾ cup milk
- 2 large eggs



Photo by Gentl & Hyers/Edge

For a sweet bread that rises to any occasion, consider this Kugelhoppf with chocolate and almonds.

5 tablespoons unsalted butter, softened

In mixer bowl, whisk flour, yeast, sugar, and salt. Add eggs, milk, and butter and with dough hook, knead 7 minutes, medium speed. Scrape dough onto lightly floured counter. Cover with plastic wrap that has been sprayed with Baker’s Joy®. Let rest 30 minutes. Remove plastic wrap, and roll dough to 16 by 12 inches. Spread filling over dough, leaving ½ inch margins. Roll up from long edge. Pinch edges firmly to make tight seam. Spray pan surface with Baker’s Joy®. Coil dough into prepared pan, overlapping by 2 inches. Again, cover with sprayed plastic wrap and set in warm spot about 1 hour until dough reaches top of pan. Remove plastic wrap. Bake in preheated 350°F. oven 1 hour or until golden brown. After 30 minutes cover loosely with foil. Unmold onto rack and cool.

Adapted from *The Bread Bible* by Rose Levy Beranbaum, published by W.W. Norton & Company, Inc. For more information, visit www.roselevyberanbaum.com.