

Double Choco Wheat

Normally a bread with a bunch of chocolate chips and sweetener would be viewed as unhealthy, but since this is made with whole grains, you can rationalize eating lots of it more easily.

Two Loaves	Ingredient	One Loaf
4 cups, 544 g	Bread flour, 51%	2 cups, 272 g
4 cups, 520 g	Whole wheat flour, 49%	2 cups, 260 g
1 ½ Tbsp, 14 g	Yeast, 1.3%	¾ Tbsp, 7 g
1 ½ Tbsp, 21 g	Salt, 2%	½ Tbsp, 11 g
¼ cup, 28 g	Cocoa powder, 2%	2 Tbsp, 14 g
½ cup, 55 g	Oil, 5%	¼ cup, 28 g
1 cup, 340 g	Corn syrup or honey, 32%	½ cup, 170 g
2 ½ cups, 593 g	Water, warmed to 105-115 degrees, 56%	1 ¼ cups, 297 g
2 cups, 350 g	Chocolate chips, 33%	1 cup, 175 g

In a large bowl stir together the bread flour, whole wheat flour, yeast, salt and cocoa. Make a bowl in the middle and add the oil, corn syrup and water. Stir until smooth, then add the chocolate chips and stir vigorously another 15-30 seconds. Cover and allow to rise at room temperature for about 2 hours then refrigerate until ready to use, OR refrigerate immediately and wait at least 12 hours to use.

Remove the dough from the refrigerator. Fold a few times on a floured surface then divide the dough in half (for a two loaf batch) and form into batards and place on a baking sheet or peel covered with parchment paper. Cover loosely with plastic wrap and allow to rise at room temperature for 30-45 minutes while the oven warms up.

Meanwhile, preheat the oven and baking stone to 450 degrees. Score the loaves then slide the loaves onto the baking stone. Turn the oven down to 400 degrees and bake for 45 minutes. Remove to a wire rack to cool.