



## chocolate rolls

NIBBLEDISH CONTRIBUTOR

### Ingredients

For dough:

4 cups flour  
1/2 milk powder  
1/4 cup sugar  
pinch salt  
1 1/2 tbsp instant yeast  
2 tbsp cocoa powder-sieve  
1 tsp bread improver  
1 egg  
1 cup warm water

for fillings-mix to combine

2 cups milk powder  
1/2 cup brown sugar  
1 tsp vanilla  
1 egg yolk

almond bits for decor

### Instructions

1. For the dough mix altogether accordingly. knead till form a soft dough, leave to rise for an hour. Cover.
2. Knead again till smooth folding few times. Leave to rise second time. Roll dough on floured board to 1/2 inch thick, spread filling evenly and roll up tightly.
3. Cut into equal size about 1 inch thickness. Place rolls wheel side on a greased floured tray. leave to rise for an hour and bake in preheated oven at 250 C. for 10 mins.

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