



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.
