



Chocolate & Orange Swirl Bread

Chocolate and orange have to be one of the best flavour combinations in the world. This slightly sweet bread is the perfect union of rich chocolate flavours with zesty orange sweetness.

I created this recipe not only because of the delicious flavours but for the surprise pattern hidden inside when you slice the loaf. It's ideal toasted as a snack, or even better if you make French toast with it.

Ingredients

For the orange and vanilla bread dough

125g strong white bread flour
75g oat milk (lukewarm)
25g vegan butter (melted)
2g salt
25g caster sugar
3g instant yeast
1tsp vanilla extract
Zest of 1 orange

For the chocolate bread dough

125g strong white bread flour
30g coco powder
85g oat milk (lukewarm)
25g vegan butter (melted)
2g salt
40g caster sugar
3g instant yeast

Layering and decoration

50g candied peel
Some oats

Serves: 1 loaf

Preparation time: 20mins

Baking time: 25-30mins

Method

Mix all the ingredients for the orange and vanilla dough and knead for 5-7mins, until it comes together as a soft elastic dough. Cover and leave it to prove for 1-2 hours. In the same way, prepare the chocolate dough and let it prove.

Once both the doughs are proved, roll them out on a floured surface to rectangles of roughly 40cm x15cm. Sprinkle the candied peel on one and place the second rolled dough on top.

Press the peel in the dough. Now, start rolling the dough from the short end - tightly. Place the rolled dough in a 1lb loaf tin and cover with plastic wrap or put it in a big plastic bag. Leave it to prove for an hour.

Preheat the oven to 180°C (Fan). Once the loaf has proved, sprinkle the oats and score the top. Bake in a preheated oven for 10mins at 180, then reduce the temperature to 160°C (Fan) to bake for further 15-20mins, or until baked.

Then, take it out of the oven and let it cool in the tin for at least 30mins. Then place on a wire rack to cool completely.