

Braided Chocolate Cherry Pull Apart Bread

Ingredients:

Dough

1 Cup Water
2 Tablespoons of Honey
1 Packet of Instant Yeast
1 ½ Cup Winter Wheat Flour + extra to flour surface
¼ Cup Long Grain Fancy Rice Flour
1 teaspoon of Alpha Amylase

Filling

½ Cup Dark Chocolate
2 Tablespoons of Honey
¼ Cup Coconut Milk
½ teaspoon of Vanilla
¼ teaspoon of Coconut Extract
¼ Cup Dried Cherries; Chopped



Equipment:

Small Pot
Sifter
Stand Mixer with Dough Hook Attachment
Rolling Pin
Bowl or Container
Paring Knife
Parchment Paper
Baking Sheet
Airtight Container

Instructions:

1. Bring the water to a boil in a small pot. Add the honey and stir until it completely dissolves. Once the water mixture is just warm to the touch, add the yeast packet and let that sit on the side.

2. While the mixture is cooling, sift both the winter wheat and rice flour with the alpha amylase. Sift the flour mixture three times, and add that to your stand mixing bowl with the dough hook attachment.
3. When the water mixture has a great amount of foam from the yeast, this is when you can start mixing the wet and dry ingredients together. Mix together on a medium speed for 10-15 minutes. If the dough is still too sticky, add more of either flour.
4. Once the dough is ready, set it into a lightly oiled bowl or container that can be covered. It will then rest for 1 and a half hours.
5. While the dough is rising, the filling can be started. To begin, chop your dried cherries into smaller pieces.
6. In a small pot, begin melting the dark chocolate on a low heat. Once it's beginning to melt add your coconut milk, coconut extract, and vanilla extract; stir over heat until it is as smooth as possible. Set it aside until it gets to room temperature.
7. Once the dough is done rising, put it on a floured surface and roll it out into a square shape using a rolling pin. Stop once it's about $\frac{1}{4}$ inch thick and about 9x9 inch square. If you can make it larger, go ahead and do so.
8. Taking your cooled chocolate, spread it on the dough leaving a $\frac{1}{4}$ to $\frac{1}{2}$ inch diameter of dough. Once that's done, sprinkle the cherries evenly on top of the chocolate.
9. Roll the dough up width-wise, once it's rolled the braiding begins. Place it on a parchment covered baking sheet and turn the bread with one end pointing towards you. Cut three strips 1 inch from the top of the bread all the way down, and begin braiding it.
10. Once the bread is complete, put it in the fridge covered for at least 1 hour or leave it overnight.
11. Preheat the oven to 350° F.
12. Once preheated, the bread goes into the oven for 30-35 minutes, or until it's golden brown.

Once the bread is done, let it cool on the baking sheet until it's room temperature. Store it in an airtight container and keep it in a cool place. It should last for 13-14 days.