



Chocolate Chip Bread I

Jacob · 28/09/2024



Prep Time

3 hrs

Difficult

Medium

Servings

15

Description

This is a different kind of bread that the entire family can enjoy anytime of the day It has plenty of chocolate chips and just a hint of cinnamon

Ingredients

- - ¼ cup water - 1 cup milk - 1 egg - 3 cups bread flour - 3 tablespoons brown sugar - 2 tablespoons white sugar - 1 teaspoon salt - 1 teaspoon ground cinnamon - 1 ½ teaspoons active dry yeast - 2 tablespoons margarine
- softened - ¾ cup semisweet chocolate chips

Instructions

1. Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select 'Mix Bread' cycle or the setting that allows ingredients such as seeds or fruit to be folded into the dough; press Start. Add the chocolate chips at the signal
2. or about 5 minutes before the kneading cycle has finished. Remove loaf from pan to cool when bake cycle finishes.