

CHOCOLATE CHERRY YEAST BREAD

- 1 cup lukewarm milk
- ☐ 1 (.25 ounce) package active dry yeast
- ☐ 1 large egg
- ☐ 2 tablespoons butter, softened
- ☐ 2 tablespoons white sugar
- ☐ 2 tablespoons brown sugar
- ☐ 2 teaspoons vanilla extract
- ☐ 1 teaspoon salt
- ☐ 3 cups bread flour, or more as needed
- ☐ $\frac{3}{4}$ cup chocolate chips
- ☐ $\frac{3}{4}$ cup dried cherries



Directions

Mix milk and yeast in the Bosch bowl with the whips until frothy, about 5 minutes. Add egg, butter, white sugar, brown sugar, vanilla extract, and salt. Beat for 1 to 2 minutes. Add 1 cup flour. Beat for about 3 minutes. Change to the dough hook the dough hook extender and add remaining 2 cups flour; mix until dough comes together.

Knead until dough is smooth and feels rubbery, about 5 minutes. Add additional flour if needed. Add chocolate chips and cherries; knead just until incorporated (about 30 sec).

Cover dough and let rise in a warm, humid area until doubled, about 1 hour.

Punch down dough gently. Let rest for 10 minutes. Divide dough in half; shape into loaves. Transfer loaves to a greased baking sheet and let rise again, about 1 hour more.

Preheat the oven to 350 degrees F (175 degrees C).

Bake in the preheated oven until browned, 20 to 30 minutes.