

Maine Arts Camp

Recipe: Chocolate Monkey Bread-Basic Bread Dough

Chef: Charlie Limoggio CEC

Servings: 12 – 1 loaf

Quantity	Unit	Item	Prep Notes
$\frac{3}{4}$	Cup	Warm water	105°F - 115°F
$\frac{1}{2}$	Package	Active dry yeast	
1	Tablespoon	Sugar	
$\frac{1}{2}$	teaspoon	Salt	
1	Tablespoon	Margarine or butter	Softened
2	Cups	All-purpose flour	
$\frac{1}{4}$	Cup	Cocoa	
		Cooking spray	

1. Place warm water in large, warm bowl. Sprinkle in yeast; stir until dissolved. Add sugar, salt, cocoa, margarine and 1 cup flour. Stir to make smooth batter. Gradually stir in enough remaining flour to make soft dough. Turn out onto lightly floured surface. Knead until smooth and elastic, about 8 to 10 minutes. Spray dough with cooking spray; cover with bowl; let rise 20 to 30 minutes.* (see notes)
2. Punch dough down. Roll in to 11 × 7-inch rectangle. Cut into 1 inch squares. .Roll into small balls.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, $\frac{1}{2}$ cups etc.