

# Club Med White Chocolate Bread



## Ingredients

- 8 cups flour
- 1 teaspoon yeast
- 1 tablespoon wheat gluten
- 2 teaspoons salt
- 3 1/2 cups water
- 2 3/4 cups white chocolate chips

1. Place flour, yeast and gluten in a small bowl. Mix on medium-low or first speed for 1 minute. Add water and mix for another 2 minutes. Add salt and continue to mix for another 8-10 minutes on medium or second speed.

2. Add chips and mix for 1-2 minutes or until the chips are well distributed throughout the dough.

3. Take dough out of bowl and lightly knead into a ball. Let rest for 15-20 minutes

4. Preheat the oven to 450°F.

5. Divide dough into 5 equal portions and knead into the desired form. Let the loaves proof for about 30-45 minutes, depending on the heat and humidity of the area.

6. Place uncooked loaves on a baking pan lined with parchment paper and bake for approximately 20 minutes.

7. Remove from oven and let stand for 15 minutes.

*Enjoy—and try to save some for the next day.*

*White chocolate bread makes great toast!*

