



# SKYE BLUE

## *Kitchens*

### CHOCOLATE CHIP BREAD

Preheat oven to 40°C. Grease and line a small loaf tin with baking paper (bottom and sides). You will need a stand or hand held mixer with a dough hook.

#### What you need:

230g of Chocolate Chip Mix  
1/3 cup tapioca flour  
1 ¼ tsp guar gum  
2 tsp active dried yeast  
1 tsp baking powder  
1tsp ground cinnamon

25g butter melted (note 1)  
225 ml warmed milk (note 1)  
1 tsp runny honey  
1 egg (size 7, room temperature)



#### To Make:

Warm the milk in an ovenproof jug. Add the honey and whisk with a fork, then add the yeast. Whisk again until a little frothy. Switch off the oven then place the jug in the oven for 10 minutes to activate the yeast. Next, measure the remaining dry ingredients into a bowl and whisk well together, then make a well in the centre. In another bowl beat together the egg and melted butter. Add the egg mixture along with the yeast liquid to the dry ingredients. Beat on low for 7 minutes, scraping down the sides as needed.

Tip the dough into the middle of the tin. Smooth out the top. Pop back into the still slightly warm oven for 20 minutes.

Remove from the oven still keeping in a warm place. Heat oven to 200°C. Bake approximately 25 minutes (ovens will vary). Tap the bottom of the tin, it should sound hollow. Leave in the tin for 5-10 minutes then turn onto a wire rack to cool. Slice when completely cold.

#### Note:

1. For dairy free use non dairy milk of choice and Olivani.

**Tip:** Empty the whole bag of chocolate chip mix into a container and shake before measuring out the required amount. Optional: Add about ¼ cup of chopped raisins just before the end of mixing. Freezes well. Delicious on its own, lightly toasted, or you could use for a bread and butter pudding or French toast.