



Chocolate Walnut Bread Machine Bread

Darkly rich chocolate walnut bread is perfect for bread machines but can be adapted for Instapots easily. This bread makes a lovely coffee break treat.

Make sure to use a light crust setting, if possible, so the chocolate chips on the outside surface of the loaf don't burn.

Ingredients

1 1/4 cups (284g) water
1 1/2 teaspoons vanilla extract
1 1/2 teaspoons (9g) salt
3 Tablespoons (37g) sugar
3 1/2 cups (420g) King Arthur
Unbleached All-Purpose Flour
1 1/2 teaspoons instant yeast
3/4 cup (96g) walnut halves,

toasted

3/4 cup (128g) semisweet chocolate chips

Instructions

Weigh your flour; or measure it by gently spooning it into a cup, then sweeping off any excess. Place all of the ingredients except the walnuts and chocolate chips into the pan of your bread machine. Program the machine for raisin bread, if possible.

Check the dough after 10 to 15 minutes of kneading; it should have formed a smooth ball, soft but not sticky. If necessary, adjust the dough's consistency with additional water or flour.

Add the chips and nuts at the signal; or, if you have no raisin bread cycle, add them about 3 minutes before the end of the second kneading cycle.

When the baking cycle is complete, remove the pan from the machine and transfer the loaf to a rack to cool completely before slicing.

Store the bread for up to five days, well-wrapped at room temperature, or freeze for up to three months.