



Easy Pain au Chocolat

Submitted by: Bonni Brown; © Marcy Goldman, *The Coffee Bistro Baking Book*

This is a short cut version of the classic French chocolate bun. A rich, sweet dough, hides a cache of chopped chocolate that melts with just a touch.

½ C warm water	1 t lemon zest - finely minced
5 t dry yeast	1 egg
2/3 C sugar	2 egg yolks
1 C warm milk	½ C unsalted butter - softened
1 ¼ t salt	4-5 C all purpose flour
2 t vanilla	
<i>Filling</i>	
2 C coarsely chopped semi-sweet chocolate	1/4 t cinnamon
1/3 C sugar	
<i>Egg wash</i>	
1 egg	pinch sugar
1 yolk	

In a large bowl, stir together water, warm milk and yeast. Let stand. Whisk in sugar, then salt, egg, egg yolks, butter, vanilla and lemon zest. Mix until dough is too stiff to stir. Add flour, as needed, until dough can be kneaded. Knead 8-10 minutes until soft, smooth and elastic. Place in a greased bowl and insert the entire bowl in a large plastic bag. Let rise until puffy - about 45 minutes.

Gently deflate and divide into 12 portions and let rest 10 minutes. Press or roll each portion into an oval.

Toss chopped chocolate with sugar and cinnamon. Distribute evenly among dough ovals. Fold in ends, then sides of each oval and press gently to seal so that you have a small cylinder. Place on a baking sheet and insert entire sheet in plastic bag. Let rise until puffy - 30 to 40 minutes.

Preheat oven to 350° F. Line a large baking sheet with parchment paper. Make slits in each bun and brush liberally with egg wash. Sprinkle with granulated sugar.

Bake until golden brown - 18-22 minutes. Cool thoroughly before serving.