

Chocolate Hazelnut Breakfast Bread

Makes 1 ea. 28-oz. loaf

A deliciously decadent breakfast bread, what better way to kick off the day? You can impart your own creative flair with the toppings for this chocolatey bread—substitutions like dried fruits, Nutella, or pecans also work wonderfully.

Ingredients

1 ea. 28-oz. [Wood Stone Dough](#) ball, room temperature
3 Tbsp. berry jam (strawberry, raspberry, blackberry)
1½ oz. dark chocolate shavings
1½ oz. roasted hazelnuts, coarsely chopped

Method

Oven Temperature: 570-600 degrees

- On a lightly floured surface, hand stretch the dough ball to a size of about 8X16-in.
- Dimple (finger dock) the freshly stretched dough using your fingertips. It's good to be a bit aggressive with the dimpling to prevent the dough from puffing into a pita.
- Spread the jam over the dough, to within ½-in. of the dough's edge.
- Bake away from the flame in the raw landing zone until the side closest to the flame turns golden brown on the top and bottom. Rotate the bread into the finishing zone of the oven to bake the other side, taking care to finish the top and bottom evenly. Once desired color is reached, remove the bread from the oven.
- Transfer to a screen to cool, and top with chocolate shavings and hazelnuts. Move the bread to a cutting board and slice with a serrated knife.



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