



Important notes

*You Can Also Use Bread Flour For A Softer Texture.

* Make Sure You Get Unsalted Butter, As The Extra Salt In The Butter Will Damage The Leavening Effect Of The Yeast And Your Bread Will Not Rise.

* Depending On The Flour You Use, You May Need Less Or More Milk, As Some Flours Absorb More Liquid Than Others.

*If You Want To Make All The Shells With Chocolate Coating (Instead Of Half), Use 10 Grams Of Cocoa Powder Instead Of 5 Grams.

* Make Sure The Yeast You Are Using Is Fresh. Check The Expiration Date On The Package Or Test The Yeast In Warm Water (If It Bubbles After 5 Minutes, Then It's Good To Use It).

*Start Early In The Morning To Give Yourself Enough Time To Let The Dough Rest. You Can Even Make The Dough A Day Ahead And Store It In The Refrigerator To Bake The Next Day.

Nutrition

Servings: 1g | Calories: 339kcal | Carbohydrates: 48g | Protein: 5g | Fat: 14g | Saturated Fat: 4g | Polyunsaturated Fat: 3g | Monounsaturated Fat: 7g | Trans Fat: 0.2g | Cholesterol: 38mg | Sodium: 126mg | Potassium: 75mg | Fiber: 1g | Sugar: 16g | Vitamin A: 203IU | Vitamin C: 0.01mg | Calcium: 24mg | Iron: 2mg