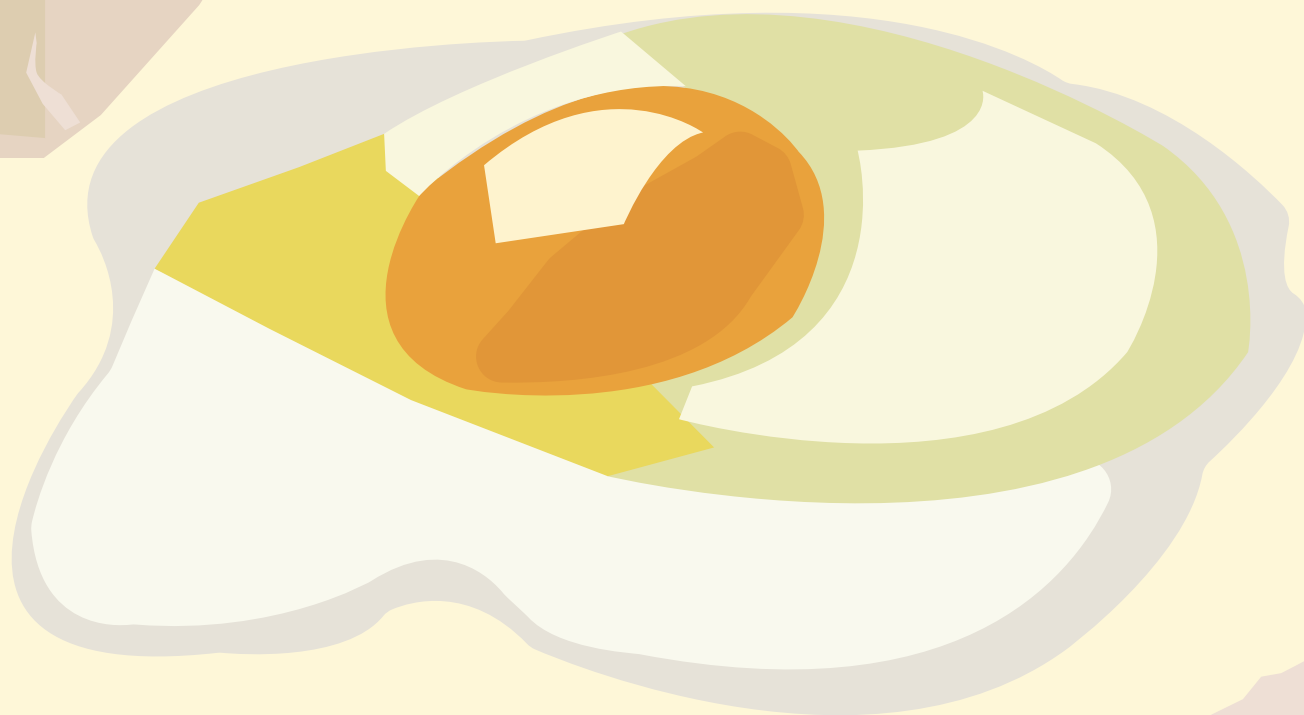


Friedman Favorites



Chocolate Loaf

TIME: 4 hrs 45 mins. to 6 hrs 15 mins.
YIELD: 2 loave

Ingredients

Dough:

1 to 1 1/4 cups lukewarm water
2 large eggs
6 1/4 cups King Arthur Unbleached All-Purpose Flour
1/3 cup Baker's Special Dry Milk or nonfat dry milk
2 tablespoons instant yeast, SAF Red or SAF Gold instant yeast preferred
1/2 teaspoon ground cinnamon
1/2 cup sugar
2 1/2 teaspoons salt
10 tablespoons unsalted butter, at room temperature*
1 tablespoon vanilla extract
*Reduce the salt to 2 1/4 teaspoons if you use salted butter.

Filling:

1/2 cup sugar
1/2 teaspoon ground cinnamon
1/3 cup Double-Dutch Dark Cocoa, Triple Cocoa Blend, or the cocoa powder of your choice, Dutch-process or natural
1/2 teaspoon espresso powder
1/4 cup melted butter
1 cup finely chopped semisweet chocolate or semisweet chocolate chips, mini chips preferred
1 cup diced pecans or walnuts, toasted if desired

Glaze:

1 large egg beaten with a pinch of salt until well-combined

Topping:

4 tablespoons melted butter
1/2 teaspoon ground cinnamon
2/3 cup confectioners' sugar
1/2 cup King Arthur Unbleached All-Purpose Flour

Instructions

Combine all of the dough ingredients (starting with the lesser amount of water), mixing until everything is moistened. Add additional water if necessary to enable the dough to come together. Cover the bowl, and let the dough rest for 20 minutes. Then mix/knead it until it's soft and smooth.

Place the dough in a lightly greased bowl, and cover the bowl. The dough is going to rise for about 1 1/2 to 2 hours, until it's quite puffy.

Gently deflate the dough, and divide it in half. Set the pieces aside, covered, while you make the filling.

To make the filling: Combine the sugar, cinnamon, cocoa, and espresso. Stir in the melted butter. The mixture will look grainy and slick; that's OK.

Shape each half of the dough into a 9" x 18", 1/4"-thick rectangle. If the dough "fights back," let it rest for 10 minutes to relax the gluten, then stretch it some more. Don't be fussy about this; 19" or 20" is as good as 18".

Smear each piece of the dough with half the filling, coming to within an inch of the edges.

Scatter half the nuts, and half the chopped chocolate/chips over each piece. If using standard-size chips, process them in a food processor first, to create smaller bits of chocolate and a less chunky filling.

Starting with a short end, roll each piece gently into a log, sealing the seam and ends. Working with one log at a time, use a pair of scissors or a sharp knife to cut the log in half lengthwise (not crosswise) to make two pieces of dough

Chocolate Loaf

Instructions

about 10" long each; cut carefully, to prevent too much filling from spilling out. With the exposed filling side up, twist the two pieces into a braid, tucking the ends underneath. Repeat with the other log. Place each log into a lightly greased 9" x 5" loaf pan.

Brush each loaf with the egg glaze. Mix together the topping ingredients until crumbly, and sprinkle half the topping over each loaf.

Tent each pan with plastic wrap, and let the loaves rise until they're very puffy and have crowned a good inch over the rim of the pan, 1 1/2 to 2 1/2 hours. Towards the end of the rising time, preheat your oven to 300°F.

Bake the bread for 35 minutes. Tent lightly with foil, and bake for an additional 15 to 25 minutes (for a total of 50 to 60 minutes); the loaves should be a deep-golden brown.

To ensure the loaves are baked through, insert a digital thermometer into the center of one loaf. It should register at least 190°F.

Remove the loaves from the oven, and immediately loosen the edges with a heatproof spatula or table knife. Let the loaves cool for 10 minutes, then turn them out of the pans onto a rack to cool completely.

Slice the babka and serve it at room temperature; or rewarm individual slices briefly in a toaster, if desired. Store any leftovers, well wrapped, at room temperature for several days; freeze for longer storage.



Cherry Oat Bars

TIME: about 40 minutes
YIELD: serves 12 people

Ingredients

1 ¼ cups flour
1 ½ cups quick oats
½ cup rolled oats
1 cup brown sugar
1 tsp baking powder
½ teaspoon salt
¾ cup room temperature butter
1 cup cherry filling see below
Cherry Filling
2 cups fresh cherries stems removed and seeded
1/3 cups sugar
3-4 tablespoons cornstarch
Juice from one lemon



Instructions

Prepare Cherry Filling by adding cherries to a small sauce pan, stir in sugar, lemon juice and corn starch. Bring mixture to a boil over medium heat, once it starts to boil cook for 10 minutes. It should have started to thicken, if not cook for a few more minutes. Once thickened remove from heat and let it sit at room temp until cool. Pour into a bowl and cover, refrigerate until ready to use.

Preheat the oven to 350° and spray 9×9 inch square pan then line with parchment paper.

Add all of the dry bar ingredients into a large mixing bowl and mix together using your hands.

Add butter, using a pastry blender or your hands work the mixture into crumbs/pea sized pieces. It will become a soft and crumbly mixture.

Add 2/3 of the crumb mixture to the prepared pan and firmly pat down. Then top with cooled cherry filling. Add evenly the remaining crumb mixture on top of the cherries. Place in oven and bake for 30-35 minutes or until a light golden brown. Let bars completely cool. Cut bars and serve.

Store at room temperature or in the fridge.