

## Easy Chocolate Chip Vanilla Custard Brioche Rolls Recipe

Chocolate Chip Vanilla Custard Brioches

**OVEN**  
**350°F**

**TIME**  
**10 min**

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### INGREDIENTS

For the Dough:

- 1 cup warm milk
- 1/4 cup sugar
- 2 eggs
- 1/3 cup butter, softened
- 3 1/2 cups all-purpose flour
- 2 1/4 teaspoons yeast
- 1 pinch salt

For the Filling:

- 1 cup vanilla custard
- 1/2 cup chocolate chips

Optional Topping:

- Powdered sugar
- Extra custard drizzle

### DIRECTIONS

- 1. Activate the Yeast:** In a large bowl, combine warm milk, yeast, and sugar. Let the mixture sit for 5-10 minutes until it becomes foamy.
- 2. Add Wet Ingredients:** Add the eggs and softened butter to the yeast mixture and mix until well combined.
- 3. Form the Dough:** Gradually add the flour and salt while mixing until a soft dough forms.
- 4. Knead the Dough:** Transfer the dough to a floured surface and knead for 8-10 minutes until smooth and elastic.
- 5. First Rise:** Place the dough in a greased bowl, cover it, and allow it to rise for about 1 hour, or until doubled in size.
- 6. Add the Filling:** Divide the dough into equal portions. Flatten each piece slightly and place a spoonful of vanilla custard and a sprinkle of chocolate chips in the center.
- 7. Shape the Rolls:** Seal the dough around the filling and shape into smooth balls. Place them on a lined baking sheet.
- 8. Second Rise:** Cover the shaped brioches and let them rise for 30 minutes.
- 9. Bake:** Preheat your oven to 350°F (175°C) and bake for 20-25 minutes until the brioches turn golden brown.
- 10. Finish and Serve:** Allow the rolls to cool slightly, then dust with powdered sugar or drizzle with extra custard before serving.

### SWAPS & NOTES

A few simple swaps can help you adapt this recipe to your preferences.

**Milk alternatives:** Whole milk gives the richest dough, but you can substitute with almond or oat milk if needed.

**Chocolate chips:** Semi-sweet chips work best, but dark chocolate chips add a deeper flavor.

**Custard options:** You can use homemade pastry cream or high-quality store-bought custard.

### TIPS FOR SUCCESS

A few simple tips will ensure your brioches turn out perfect every time.

**Use warm-not hot-milk** If the milk is too hot, it can kill the yeast.

Knead until elastic Proper kneading develops gluten, giving brioche its signature fluffy texture.

Seal the filling well Make sure the dough is tightly sealed so the custard doesn't leak during baking.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

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