

Soft Milk Bread with Chocolate Swirl (Easy Enriched Dough Loaf)

Chocolate Swirl Milk Bread (Soft, Fluffy, and Beautifully Marbled)



OVEN
350°F

TIME
10 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the milk bread dough:

- 3 cups (375 g) bread flour
- 3 tbsp (40 g) sugar
- 1 tsp salt
- 2 tsp instant yeast
- 1 cup (240 ml) warm milk
- 3 tbsp (40 g) unsalted butter, softened
- 1 egg

For the chocolate swirl paste:

- 2 tbsp (15 g) cocoa powder
- 2 tbsp (25 g) sugar
- 1 tbsp (15 g) butter
- 2 tbsp (30 ml) milk
- 2 tbsp (20 g) all-purpose flour

DIRECTIONS

1. Make the chocolate paste: Warm the milk in a small saucepan over medium heat.
2. Whisk in cocoa powder, sugar, butter, and flour.
3. Cook, stirring constantly, until thick and smooth (it will look like a cocoa roux).
4. Remove from heat and let it cool completely.
5. Make the dough: In a large bowl, mix bread flour, sugar, salt, and instant yeast.
6. Add warm milk, egg, and softened butter.
7. Knead 10 minutes by hand (or 5 minutes with a mixer) until smooth and elastic.
8. Rise, swirl, bake: Cover and let rise until doubled, about 1 hour.
9. Punch down dough and roll into a rectangle. Spread cooled chocolate paste evenly over the surface.
10. Roll tightly into a log and place seam-side down in a greased loaf pan.
11. Cover and rise again until puffy, 30-40 minutes.
12. Bake at 350°F (180°C) for 25-30 minutes until golden.
13. Brush top with melted butter or milk for a soft crust. Cool completely before slicing.

SWAPS & NOTES

Bread flour vs all-purpose: Bread flour gives a slightly chewier, loftier loaf.

All-purpose will still work, but texture will be a bit less

springy.

Instant yeast: If using active dry yeast, dissolve it in the warm milk with a pinch of sugar and let it foam for 5-10 minutes first.

Chocolate paste thickness: The paste should be spreadable, like a thick pudding.

TIPS FOR SUCCESS

Cool the chocolate paste fully before spreading so it doesn't melt into the dough.

Roll evenly and tightly for the prettiest swirl and to prevent gaps.

A puffy loaf gives you that soft, feathery crumb.

Check doneness: The loaf should sound slightly hollow when tapped, and the top should be golden.

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

Original recipe: <https://chefmaniac.com/soft-milk-bread-with-chocolate-swirl-easy-enriched-dough-loaf/>