Chocolate Swirl Loaf

This loaf is essentially 2 different dough balls, rolled out and stacked to allow the dough to be rolled into a log shape and baked to give a swirling section when cut.

Dough 1
300g strong white flour
20g sugar and 5g dried yeast
40ml sunflour oil
240ml warm water

Dough 2
300g lightly sifted stoneground flour
30g cocoa powder
20g sugar and 5g dried yeast
40ml sunflour oil
240ml warm water




Use 2 separate bowls to mix the dry ingredients for each mix and add the wet ingredients to make a stiff dough. Leave to rise for about an hour. Knock back and knead each dough and place on cling film on a flat surface to roll out each piece of dough into a thin sheet. The white dough sheet should be bigger than the dark dough sheet. Place the dark sheet on top of the white sheet and roll up using the cling film into a cylindrical shape. Tuck in the ends of the white sheet and place on a baking tray to rise for 40 minutes.




Bake in a hot over (210°C) for 28 minutes until done then cool on a rack.

The cocoa can be replaced with molasses to give traditional swirl bread from the USA. Another alternative is to use pesto for the inner swirl, or perhaps a tomato bread mix. Any combination of different coloured mixes is possible.