



VEGAN COCOA WALNUT SWEET BREAD WREATH

INGREDIENTS (1)

DIRECTIONS (1)

*Tip#1: Prepare the flex egg(s) the day before and refrigerate (or 10-15 minutes before starting to prepare the recipe)
1:2 ratio - 1 tbsp white chia seeds to 2 tbsp water - in this case - mix the 4 tbsp of white chia seeds with the 8 tbsp of cold bottled or filtered water*

Vegan Sweet Bread Ingredients:

2 ½ cups - org 60/40 Baker's Blend Flour
(blend of white flour, whole grain sprouted wheat, spelt, and rye flour)
1 cup (236 ml) - plant-based milk (oat milk used)
1 cup (203 g) - org raw turbinado sugar (or coconut palm sugar)
½ stick or ¼ cup (56.5 g) - org vegan butter (soy free) *room temp
4 flex eggs - 4 tbsp (112 g) - white chia seeds based (or black chia seeds) *room temp
- see recipe tip#1
2 tsp (8.4 g) - traditional active dry yeast
½ tsp (2 g) - himalayan or celtic salt
Pinch of saffron threads (optional)
Lemon zest (from one small lemon)
Avocado oil Spray (or coconut oil at room temp)
- for shaping the dough only

PREP TIME: 2 HOURS

BAKING TIME: 35 MIN

TOTAL TIME: 2 H 35 MIN

SERVES: 10-12

VEGAN

SOY-FREE

REFINED SUGAR-FREE

Vegan Sweet Bread Prep:

Dough Making Phase 1

Step 1

Add the cold milk to a Pyrex 1-cup glass measuring cup or measure it up and add to a regular cup. Add in the saffron threads and let it infuse for up to 5 min, then add to a small sauce pan and warm up but do not boil.

Leave on the stove top.

Step 2

Sift flour and add to a stand up mixer bowl.

Step 3

Take a separate small glass bowl and add:

- 3 tbsp of the sifted flour
- 2 tsp turbinado sugar
- 2 tsp yeast
- 6 tbsp warm saffron infused milk

Mix well with a spoon until the flour is well combined. This is your starter used for the dough prep. Cover the bowl with a clean kitchen towel and allow it to sit for 15 minutes until yeast activated (or until it doubles its size).

Step 4

Once the starter is ready, add to the bowl of sifted flour and add your hook attachment to the stand up mixer.

Start mixing at low to medium speed for 1 minute then increase speed to high for the next 3-5 minutes. The dough will be sticky to the touch but smooth looking with no lumps.



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INGREDIENTS (2)

Cocoa Walnut Filling Ingredients:

- 2 cups (250 g) - org walnut halves
- ½ cup (50 g) - org raw cocoa powder
- ½ cup (118.3 ml) - maple syrup bourbon barrel aged (or pure maple syrup)
- ½ stick or ¼ cup (56.5 g) - org vegan butter (soy free) *room temp
- 1 tsp (4 g) - org cardamom powder

DIRECTIONS (2)

Dough Making Phase 2

Step 5

While the dough is mixing, make sure to keep the milk warm to the touch, or reheat if needed, and add the leftover turbinado sugar to melt until ready to add to the mixing dough during second phase prep.

Pause the stand up mixer and add in:

- lemon zest
- chia flex eggs (room temp)
- salt
- saffron infused milk (with melted sugar)

Start mixing up the dough at low speed 30 seconds. Add on gradually the ½ cup of vegan butter at room temperature. Increase speed to medium after 1-2 minutes. After the milk and the butter are well incorporated into the dough, increase speed to high and mix for 5-7 minutes. Scrape side as needed.

The dough is ready and will still be sticky to the touch. Cover the mixer bowl with a clean kitchen towel and leave to rise for 1 hour at room temperature.

Step 6

While the dough is rising prep the walnut and cocoa filling

Add the walnuts, cocoa powder, and cardamom to a high speed mixer and pulse 3-5 times until the walnuts break up in size and mix up with cocoa and cardamom. Pour the cocoa walnut mixture to a medium bowl.

Add the ½ cup of vegan butter at room temperature, and maple syrup and incorporate well using a fork. Set aside.

Rolling The Dough

Step 7

*Prep your work station (countertop or hard surface recommended *make sure to clean well beforehand)*

After the dough has risen and doubled to tripled its size, roll it out gently onto a generous amount of avocado or coconut oil (approx. 1 - 2 tbsp needed to spread & roll the dough without sticking to the surface). A rolling pin is not needed. The dough is slightly sticky to the touch. Using your fingertips and with the help of the oil spread on the workstation, the dough will spread easily to form a rectangle shape of approx. 16"x 12" size.



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DIRECTIONS (3)

Filling The Dough

Step 8

Generously add the cocoa walnut spread across the dough surface, avoiding the margins. Roll the dough gently to form a log and make sure to place the seam underneath. Pinch the ends of the log to avoid the filling coming out.

Shaping The Wreath

Step 9

Line up a large (round recommended) baking sheet with parchment paper (double layer recommended). Gently slide the dough log on top forming a slight semi-circle. With the help of a sharp knife, cut the dough log in half lengthwise (*without slicing the ends*).

Starting from the middle twist the two dough lengths together until forming a wreath shape, and finally join the ends, overlapping slightly. Brush the wreath with little maple syrup for an extra glossy finish and caramelization. Sprinkling extra turbinado sugar is optional for extra crunch.

Preheat oven at 350° F (180°C)

Leave the dough wreath to rest for 15-20 minutes and rise a little more before baking.

Step 10

Bake for 30-35 minutes until golden or cooked through (after the toothpick test).

Leave to rest for 30 minutes before removing from the baking sheet and placing it onto a cooling wrack.

*Tie with a ribbon and place on a serving platter. Serve and enjoy while fresh and crispy!
Leftovers can be kept in an airtight container for up to three days and refrigerated after for up to five days.*