

Chocolate Hazelnut Brioche Christmas Tree Pastry

Prep Time 20 minutes

Cook Time 15 minutes

Resting Time 1 hour 30 minutes

Total Time 2 hours 5 minutes

Servings 10

INGREDIENTS

- BUBBL'R wild cherry chill'r for serving
- ½ cup warm milk
- 2 ½ tsp. instant yeast
- 1 tbsp. maple syrup or honey
- 5 large eggs
- 2 tsp. vanilla
- ⅓ cup granulated cane sugar
- 4 cups all purpose flour
- 1 tsp. fine sea salt
- 1 cup softened butter
- 1-1 ½ cups chocolate hazelnut spread
- 1 beaten egg for brushing

INSTRUCTIONS

1. In the bowl of a stand mixer fitted with the hook attachment, add the warm milk, instant yeast, and maple syrup. Let sit for 5-10 minutes to bloom.
2. Add the eggs, sugar, salt, and vanilla. Whisk until smooth.
3. Add the flour and knead until a shaggy dough, about 2-3 minutes.
4. Add the butter in a few tablespoons at a time, kneading until a smooth and pliable dough, about 3-4 more minutes.
5. Place in a greased bowl and cover with plastic wrap to rise in a warm environment for 1-2 hours, until doubled in volume.
6. Turn out the dough on a clean surface. Divide into two equal parts. Roll out each part on a well-floured surface to a large rectangle about ¼" thick (around 19" x 14").
7. Place one rectangle on a parchment paper lined sheet pan. Evenly spread out the chocolate hazelnut spread over it. Cover with the other half and gently press together.

8. Slice the rectangle into a tree-like shape (think of a large triangle with a small rectangular stump at the large end). Slice tree "limbs" that are 1" thick. Twist each "limb."
9. Cover with plastic wrap and let rise 30 minutes to 1 hour.
10. Preheat oven to 350F.
11. Brush with the beaten egg, then (optional) garnish with more granulated cane sugar.
12. Bake for 15-20 minutes, until deeply golden on top.
13. Drizzle with a simple glaze, if desired.
14. Enjoy with BUBBL'R Wild Cherry Chill'r for a complementary drink!