

# Tiger Milk Bread

**YIELD: ONE 9" x 4" LOAF**

*Beloved by all who taste it, this swirled loaf is made up of plain and chocolate milk bread entwined to create a beautiful pattern.*

## INGREDIENTS

### TANGZHONG

2 tablespoons (15g) King Arthur Unbleached Bread Flour  
3 tablespoons (43g) milk, cold; whole preferred  
3 tablespoons (43g) water, cold

### DOUGH

2 ½ cups (300g) King Arthur Unbleached Bread Flour, plus more for dusting  
¼ cup (50g) granulated sugar  
2 tablespoons (14g) Baker's Special Dry Milk  
1 tablespoon (9g) SAF Instant Yeast  
1 teaspoon salt  
½ cup (113g) plus 3 tablespoons (43g) milk, cold; whole preferred; divided  
1 large egg  
4 tablespoons (57g) unsalted butter, melted  
1 tablespoon plus 2 teaspoons (9g) Black Cocoa  
¼ cup plus 2 tablespoons (64g) Callebaut Semisweet Chocolate Chips

## INSTRUCTIONS

- For the tangzhong:** In a small saucepan, whisk together all the ingredients. Cook over low heat, whisking constantly, until thick and paste-like, 3-5 minutes. Transfer to a stand mixer fitted with dough hook.
- For the dough:** Add flour, sugar, dry milk, yeast, salt, ½ cup (113g) milk, egg, and butter to mixing bowl. Mix on medium-low until a soft, sticky dough forms. Increase speed to medium-high and mix, scraping bowl periodically, until dough is smooth and pulls away from sides of bowl, about 15 minutes.
- Meanwhile, combine cocoa and remaining 3 tablespoons (43g) milk in small saucepan and whisk until lump free. Cook over low heat, whisking constantly, until mixture thickens to heavy cream consistency, 2-4 minutes. Transfer to small bowl to cool.
- Gently ease dough onto lightly floured surface. Divide into one 230g piece (about ⅓ of the dough) and one 420g piece (about ⅔). Place larger dough piece in a medium bowl, cover, and let rise until puffy though not necessarily doubled, about 1½ hours.
- Return smaller dough piece to mixer bowl and add the cocoa mixture. Mix with dough hook on medium speed until cocoa is completely incorporated, 3-5 minutes, then add chocolate chips and mix to combine. Cover and let rise.
- After 1½ hours, transfer both pieces of dough to lightly floured surface, gently deflate, then pat or roll into 8" x 10" rectangles with the short sides facing you. Stack chocolate dough on top of plain dough, stretching to completely cover plain dough. Gently press to adhere.
- Beginning with a short end, roll dough into a log, then pinch seam to seal. Cut log in half lengthwise along the seam. With cut edges up, make an "X" with the pieces of dough, then gently twist the top, then the bottom ends together to form a twist shape. Pinch and seal ends, tucking under slightly. Transfer to greased 9" x 4" Pullman pan. Grease lid, then cover and let rise until loaf fills ¾ of pan, 40-50 minutes.
- Toward end of rise, preheat oven to 425°F. Bake loaf with lid on for 20 minutes, then reduce to 350°F and bake for an additional 25 minutes. Remove lid and tip loaf out onto a parchment-lined baking sheet. Return loaf, on the baking sheet, to the oven and continue baking until deep golden and internal temperature is at least 210°F, about 5 minutes more. Turn off oven, crack door, and allow bread to cool to room temperature inside the oven.

