



## Chocolate Love Knots Recipe

### Ingredients:

#### Dough

- ½ cup water, room temperature
- 1/3 cup butter or margarine, chunked
- ¼ cup milk
- 1 large egg
- ¾ tsp salt
- 2 ¾ cup bread flour
- ½ cup sugar
- ½ cup unsweetened cocoa
- 1/3 cup chopped pecans or walnuts, toasted
- 2 tsp bread machine yeast

#### Topping

- 1 large egg
- 2 oz white chocolate baking bars



## Directions:

- Make dough in bread machine in order suggested by manufacturer, choosing manual cycle.
- Remove dough when cycle finishes and transfer to floured surface, kneading if necessary.
- Divide dough into 12 equal parts and roll into 9-inch ropes.
- Tie ropes into loose pretzel knots.
- Grease large baking sheet.
- Line knots on baking sheet two inches apart.
- Cover with kitchen towel and let rise until knots have doubled in size, about 40-50 minutes.
- Preheat oven to 375 degrees.
- In a small bowl, beat egg (topping) well.
- Brush egg topping onto knots.
- Bake for 12-15 minutes.
- Remove and cool on wire rack.
- Melt chocolate bars in double broiler (or according to package directions).
- Drizzle melted chocolate over knots and serve.

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