



FRENCH PETIT PAINS AU CHOCOLAT

- 1 Package Yeast
- 1/4 Cup Warm Water
- 3/4 Cup Scalded Milk
- 1/2 Cup Shortening
- 1/2 Cup Granulated Sugar
- 3/4 Teaspoon Salt
- 4 Eggs
- 4 1/2 Cups Sifted Flour
- Salad Oil
- Soft Butter
- 12 Bars Milk Chocolate, 7/8 Ounce Each

DIRECTIONS

1. Sprinkle yeast into warm water. Stir until dissolved.
2. In a large bowl, combine the milk, shortening, sugar and salt. Cool to lukewarm.
3. Stir in three beaten eggs.
4. Beat in 2 cups flour with a spoon until smooth and elastic.
5. Stir in yeast.
6. Add remaining flour.
7. Brush top with oil.
8. Cover with wax paper and a towel.
9. Let rise until doubled in bulk.
10. Punch down. Turn onto a lightly floured surface.
11. Knead lightly for 5 minutes.
12. Roll to 1/4 inch thick. Cut dough into 24 rectangles. Spread with butter.
13. Place one chocolate bar on the end of each oval.
14. Gently fold and pinch the edges up, enclosing the chocolate.
15. Place seam side down on greased sheets.
16. Brush generously with beaten egg.
17. Let rise until doubled in bulk.
18. Heat oven to 400 degrees.
19. Bake 15 minutes. Serve warm.