

### Ingredients

1/4 cup raw cacao or good quality cocoa

3 cups white bread flour

1 tsp sugar and 1 tsp salt

1/2 tsp instant dried yeast

Grated rind of 1/2 orange

1 1/2 cups warm water

### Method

In a large bowl stir the cacao, sugar, salt and yeast well into the flour. Add almost all the warm water and mix it well with your utensil of choice. Add the rest of the water if necessary to get a smooth dough.

Knead lightly and leave it to rise in the bowl, covered with a damp cloth.

After a couple of hours, knock it back and place in a lined/greased loaf tin to rise again for about an hour.

Cook at 400°F/200°C for approx 25 mins. Enjoy every mouthful, whether too hot from the oven or toasted days later.



## Chocolate Orange Bread



I take my loaves out of their tins for the last five or ten mins ' cooking time to crisp them up a bit.

I'm thinking cranberries and sliced almonds in the mix for the next one, for added goodness.

Bread and butter pudding lovers, would this be a good loaf to start with?