

## Ingredients

350 g 20 g 11 g	skimmed milk FiberHUSK <sup>®</sup> dried yeast
50 g	oatmeal
50 g	dark chocolate with at least
10 =	75% cocoa
10 g	sugar
18 g	rapeseed oil
1	egg
325 g	wheat flour

## **Chocolate buns**

20 pcs

Heat up the milk to lukewarm and stir in the yeast and FiberHUSK<sup>®</sup>. Leave for 5 minutes. Add the oatmeal and leave the mix for another 5 minutes.

Chop the chocolate coarsely and add to the mixture. Add the remaining ingredients, the flour a little at a time.

Knead the dough thoroughly. Cover the bowl and leave to rise in a warm place for about half an hour.

Beat the dough and shape it into 20 buns. Place the buns on a baking sheet with baking paper and leave to rise for 20 min.

Bake in the middle of a preheated oven at 200°C for about 15-20 minutes. Leave on a wire rack to cool.

Recipe created by Catering Officer Hanne Jensen, based on her recipe Chocolate buns from the Danish Diabetes Association's mini cookbook "Good Bread - Healthy Bread".