

# Fluffy Chocolate Buns (Schokobrötchen)

**Prep Time:** 20 minutes

**Rise Time:** 60-90 minutes

**Baking Time:** 25-30 minutes

**Servings:** 6 buns

## Ingredients

150 g (2/3 cup) milk, lukewarm  
18 g fresh yeast or 7 g dry yeast  
350 g (2 3/4 cups) flour  
40 g (3 tbsp) sugar  
Pinch of salt  
45 g (3 tbsp) butter  
1 egg  
100 g (1/2 cup) chocolate chips

### Egg Wash

1 egg + splash of milk

## Directions

1. Dissolve yeast in lukewarm milk and let sit 10 minutes.
2. Add flour, sugar, salt, egg, and butter. Knead 10 minutes.
3. Let dough rise until doubled in size.
4. Knead in chocolate chips and rest briefly.
5. Divide into 6 pieces, flatten, add Nutella, seal, and shape into balls.
6. Place in greased dish, top with chocolate chips, brush with egg wash.
7. Bake at 180°C (350°F) for 25-30 minutes.