



## CHOCOLATE TWIST



**STEP 1:** Place the Chocolate Twists on a baking sheet with 2" of space between each piece to sit out at room temperature to proof for at least 8 hours or overnight for best results.

**STEP 2:** Pre-heat oven at 340°F. While oven is preheating, whisk one egg and brush light and evenly over top of Chocolate Twists. Once oven is preheated, place baking sheet in oven to bake for 15 mins. While they bake, prepare simple syrup by placing ¼ cup of water and ¼ cup of sugar in a saucepan and stir to combine over medium to high heat. Once the sugar has dissolved, and the mixture has come to a boil, remove from heat.

**STEP 3:** When the Chocolate Twists are done, remove from oven and brush them with simple syrup while they are still hot. Let the Chocolate Twists cool down completely before you enjoy them, which takes about 15 minutes in order to allow the filling to cool completely.

*\*The chocolate twists could double in size during the proofing process.*