

Ghirardelli Squares Chocolate Caramel Coffee Bread

Prep Time: 15-20 minutes

Bake Time: 1 hour

Cool Time: 10 minutes

Yield: 2 loaves

Ingredients:

4 cups all-purpose flour

2 tsp baking powder

1 tsp baking soda

1/2 tsp salt

1 1/2 cups (3 sticks) butter, softened

2 cups sugar

4 eggs

1 tbsp vanilla

2 cups sour cream

1 tbsp instant coffee powder of your choice

5 tbsp hot water, divided

1/4 cup unsweetened cocoa powder

1/4 cup whipping cream

2 bags Ghirardelli Squares Milk & Caramel chocolates (20 pieces total)



1. Preheat oven to 350 degrees F. Grease 2 (9 x 5 in) loaf pans and set aside (note: if you don't have two of these pans, you can buy the single use ones at most grocery stores).
2. Combine flour, baking powder, baking soda, and salt in small bowl. Beat butter in large bowl with electric mixer until creamy. Add sugar; beat 2 minutes. Beat in eggs and vanilla. Beat in half of flour mixture until well blended. Add sour cream; beat about 1 minute or until well blended. Beat in remaining flour mixture.
3. Remove half of batter to medium bowl. Add 1 tbsp coffee powder and 2 tbsp hot water to the bowl; mix well. To remaining bowl of batter, add cocoa and remaining 3 tbsp water; stir until well blended.
4. Drop large spoonfuls of batter from each bowl alternately into prepared loaf pans to create 1 layer of batter; swirl to create marble effect. After 1st layer, add 3 Ghirardelli Squares chocolates. Add a 2nd layer of batter, alternating between cocoa and coffee, and swirl. Place 3 more Ghirardelli Squares chocolates and add 3rd layer of batter; swirl.
5. Bake approximately 1 hour or until toothpick inserted in center of loaf comes out clean. Cool in pans on wire racks 10 minutes. Remove from pans.
6. Combines remaining Ghirardelli Squares chocolates (8 pieces) with 1/4 cup whipping cream in microwave safe bowl. Microwave on high in 10 or 15 second intervals, stirring after each interval, until chocolate is melted and glaze is smooth. Drizzle glaze over loaves. Best served warm.