GINGER AND CHOCOLATE PLAIGHT

By Candice Brown
Winner of The Great British Bake Off and a long-time supporter of Alzheimer's Research UK.

As a thank you for your support this Christmas, here is this special – and slightly unusual – treat. It’s one of my family’s favourites. Candice x

INGREDIENTS
500g strong white bread flour
1 tsp salt
2 tsp golden caster sugar
275ml whole milk
50g unsalted butter
1 tsp ground ginger
7g instant yeast
1 egg

For the filling
100g unsalted butter, softened
100g light soft brown sugar
1 tsp ground ginger
½ tsp ground cinnamon
75g dark chocolate (minimum 70% cocoa solids), finely chopped
75g crystallised ginger, chopped
25g unsalted butter, melted
20g demerara sugar

Please turn over for the method.
METHOD

1. Preheat your oven to 180°C then sift the flour into a large bowl and mix in the salt and sugar. In a pan gently warm the milk with the butter and ginger until the butter has melted.

2. Make a well in the flour. Add the yeast to the well, then pour in the warm milk followed by the egg. Knead by hand for 9-10 mins, until you have a smooth, stretchy dough.

3. Shape dough into a ball, then put in a lightly greased bowl and cover with clingfilm. Leave to rise in a warm place for about 1½ hours. When it has doubled in size, turn onto a floured surface and fold to knock out the air. Roll into a 25x45cm oblong.

4. Mash the softened butter, brown sugar, ginger and cinnamon in a bowl. Spread this evenly over the dough. Scatter the chopped chocolate and ginger over the top. Taking one of the long edges, roll up the dough tightly. Make sure the first roll is tucked under.

5. Gently roll out again to a 10x45cm rectangle. Cut lengthways into three strips, leaving a 2cm section at one end intact. Starting at the joined end, plait the strips together. Squeeze the ends together and tuck them under.

6. Brush the plait with melted butter and sprinkle it with demerara sugar. Line a baking sheet and dust with flour, then carefully lift the plait onto it. Cover lightly with a tea towel and leave to rise for 30 minutes. Then bake for 45-60 minutes until golden brown.