

# Parve Chocolate Cheese Twist

Recipe By *Brynie Greisman*



Cooking and Prep:  2  
h 45 m

Serves:  2

Contains:     

Preference: Parve

Difficulty: Medium

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

This gets rave reviews every time I make it; chocolate and cheese pair up for a deliciously different cake! The topping and icing are out of this world. Yes, it takes a bit more effort, but it's really worth it!

## Ingredients (23)

### Main ingredients

- 4 and 1/2 teaspoons (2 packages) dry yeast
- 1/2 cup warm water, plus more if necessary
- 1/3 cup **Gefen Honey**
- 5 tablespoons oil
- 1 egg

- 1 teaspoon dough enhancer
  - 1/2 cup Gefen Cocoa
  - 1/2 teaspoon salt
  - 2 and 1/2 cups flour (1 and 1/2 whole-wheat pastry and 1 white)
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### Cream Cheese Filling

- 4 ounces parve cream cheese, room temperature
  - 1/4 cup sugar
  - 1/4 cup flour
  - 1 teaspoon Gefen Vanilla Extract
  - pinch nutmeg (*optional*)
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### Topping

- 1/4 cup flour
  - 1/4 cup sugar
  - 1/2 teaspoon cinnamon
  - 1 and 1/2 tablespoons oil
  - 1/4 cup chopped pecans
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### Icing

- 1 and 1/2 cups confectioners' sugar
  - 1 tablespoon cocoa
  - 1/4 teaspoon Gefen Vanilla Extract
  - 3–4 tablespoons Gefen Soy Milk
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## Start Cooking

Prepare the Cake

Yields 2 loaves of 10 pieces each.

1. In a large bowl, dissolve yeast in warm water.
2. Add two teaspoons honey. Let stand for five minutes.
3. Add the remaining honey, oil, egg, dough enhancer, cocoa, salt, and one and a half cups flour. Beat for two minutes or until smooth.
4. Stir in enough remaining flour to form a soft dough.
5. Knead until smooth and elastic, about six to eight minutes.
6. Place dough in a greased bowl, turning once to grease top.
7. Cover and let rise in a warm place until doubled, about one hour.
8. Punch down dough and divide in half.
9. On a lightly floured surface, roll one half into a big rectangle.
10. In a small bowl, mix filling ingredients until smooth.
11. Spread half over dough to within one inch (two and a half centimeters) of edges.
12. Roll up jelly-roll style, starting with a long end; pinch seams to seal. Place seam-side down on a large baking sheet lined with Gefen Easy Baking Parchment Paper.
13. With a sharp knife, cut roll in half lengthwise, leaving one end intact. Carefully turn cut sides up.
14. Loosely twist strips around each other, keeping cut side up. Pinch ends to seal.
15. Repeat with remaining dough and filling.
16. Cover and let rise for 30 minutes. 15 minutes into the rising, preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).

### Prepare the Icing

1. In a small bowl, combine the confectioners' sugar, cocoa, vanilla, and enough soy milk to achieve the desired consistency.
2. Drizzle over warm loaves.

**Tip:** If you have too much icing, freeze for future use.

### Prepare the Topping

1. Combine flour, sugar, and cinnamon in a small bowl.

2. Add oil and stir with a fork.
3. Add nuts and mix together. Sprinkle over loaves.
4. Bake for 30–35 minutes or until golden brown. Remove from pans to cool.