

# Chocolate Pillows



**FOODSERVICE**

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SERVING SIZE: 45

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## Ingredients

- 3 3/4 fluid ounces Warm Water
- 2 5/6 teaspoons Dry Active Yeast
- 2 1/2 cups All-Purpose Flour
- 1 teaspoon Kosher Salt
- 1/2 cup Sugar
- 1/4 teaspoon Cinnamon
- 7 1/2 fluid ounces Water
- 1 liquid teaspoon Water
- 1 cup **Furmano's Navy Beans**, Drained
- 1 liquid teaspoon Vanilla Extract
- 1 3/8 pounds Small 1" Mixed Chocolate Bars

## In This Recipe



Navy Beans in Brine

## Preparation

1. Preheat fryer to 375\*
2. Combine Dry Active Yeast with Warm Water. Let sit for 10 minutes to bloom (add a pinch of sugar to help bloom the yeast).
3. In a separate bowl, combine Flour, Salt, Sugar, and Cinnamon.
4. In a food processor, blend Water, Olive Oil, Furmano's Navy Beans, and Vanilla Extract.
5. Create a well in the middle of the dry ingredients. Add the wet ingredients to the well. With a wooden spoon, mix to form a dough bowl.
6. Cover with a damp cloth and set in a warm place for one hour or until the dough doubles in size.
7. Nead dough and roll out flat. Using a drinking glass, cut out circles from the dough. Combine leftover dough to roll out again for more dough circles.
8. Place 2 Chocolate Bars in the center of dough circle and fold in half. Make sure to press edges to seal.
9. Place filled dough in a 375\* deep fryer and fry until golden brown.

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