Chocolate Chip Panettone

3/4 cup warm milk

2 eggs + 2 egg yolks

3 Tablespoons light corn syrup

1 teaspoon vanilla extract

1/2 teaspoon almond extract

2 3/4 cups flour

2 1/4 teaspoons yeast

1 teaspoon salt

8 Tablespoons butter, softened

1 cup mini chocolate chips

Whisk together milk, 1 egg and yolks, corn syrup, vanilla and almond extract.

Combine flour, yeast and salt in bowl of standing mixer.

With mixer running, slowly add milk mixture and knead with dough hook 3-5 minutes.

Add butter, one Tablespoon at a time while mixer is running. Knead 10 minutes.

Add chocolate chips to dough and knead another 2 minutes.

Pat dough into a 12" disk. Fold edges to center and flip over to form a smooth ball.

Place ball of dough in a greased 8" cake pan.

Cover with greased plastic wrap and let rise 2-21/2 hours.

Beat remaining egg and brush over dough.

Bake 15-20 minutes at 350.

Tent with foil and bake until center of loaf registers 190. (30-40 minutes)

Remove from oven and cool in pan on wire rack for 15 minutes.

Remove loaf from pan and let cool 3 hours.