

Bread Machine & Baking Videos with Ellen Hoffman

Banana Strawberry Bread and Banana Strawberry Chocolate Chip Stacked Babka

1

- 300g (3 small-medium) very ripe mashed bananas
- 100g Strawberry Preserves
- 50g water
- 540g King Arthur Bread flour
- 12g salt
- 55g salted butter
- 14g SAF Instant yeast, gold label for sweeter dough
- Two handfuls of chocolate chips for in the dough, more for assembly

Put ingredients in bread pan according to your bread machine instructions.

Bake on white/basic or use Dough Course. Check dough to make sure it's not too wet or too dry 5 minutes into the kneading process.

See video for assembly, rising, and baking.