



Bread Machine & Baking Videos with Ellen Hoffman

Dilly Cheddar Onion Rye Bread

Please watch the video before making this recipe. It will ensure your success with the recipe.

Ingredients:

290 grams water

22 grams neutral oil (grapeseed, avocado, vegetable)

140 grams rye flour (dark or light)

400 grams bread flour (King Arthur preferred)

3 grams dried Dill

10 grams Vital Wheat Gluten (also known as gluten flour)

10 grams brown sugar

12 grams salt

6 grams SAF Instant Yeast Red label

Add in at "ADD" beep:

80 grams finely chopped purple onion

20 grams cheddar cheese powder (optional but I wouldn't leave it out. It adds so much "zing!")

68 grams chopped or shredded cheddar cheese (I used Tillamook sharp.)

Coat onion in the cheese powder.



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Put ingredients into your bread pan as per the instructions for YOUR BREAD MACHINE. If you have a Zojirushi, do it like I did in the video.

Set for your White or basic course or use Dough course like I do in the video.

If using Dough course, prepare your loaf pan with nonstick spray and line with parchment paper.

Shape dough into loaf to fit loaf pan. Let rise on "proof" in your oven for 45 minutes. If you do not have "proof", turn on your oven for ONLY ONE MINUTE and turn it off. It should be the perfect slightly warm temp for final rise.

Bake at 350 for approximately 35 minutes until the inner temp is 190-200 degrees.

Remove from loaf pan, let cool on rack for 2-3 hours before