



## Bread Machine & Baking Videos with Ellen Hoffman

, Dreamy Cream Bread (Dough made in Bread Machine)

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NOTE: YOU MUST WATCH THE VIDEO FOR THIS RECIPE OR YOU WILL NOT BE SUCCESSFUL! You need a special pan and large binder clips and special notes on the dough consistency.

As quite a few of my recipes are, this recipe was inspired by my 91-year-old dad's stories of his youth and the food in it! One night at dinner, Dad spoke of a bakery that made something called, "Cream Bread." We did a search on Google and found a picture. There was a description that said something about that because the dough was compressed inside this ribbed, cylindrical mold, it stayed dense, and therefore had a creamy texture. This bread is not dense as in heavy. It's dense, as in almost cake, but still definitely bread! It took me a couple of tries, with Dad as taste tester, but according to him, I did it!

You absolutely must make this in the mold shown. If you try to bake this in the bread machine or loaf pan, it will rise beautifully, bake, then collapse from the weight of the fat in the bread when you take it out of the loaf/bread pan. Trust me on this!

Ingredients.

340g Heavy Whipping Cream

7g lemon juice (you could probably use Apple Cider Vinegar instead)

12g vanilla extract

540g King Arthur Bread Flour



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80g Brown sugar (explanation in video)

11g salt

115g Salted butter (if you are using unsalted butter, add 12 g of salt instead of 11 g above.)

8g SAF Instant Yeast

Here is the link to the pan on Amazon. You'll need two, plus the binder clips.

<https://a.co/d/3iNAIKT>

Put ingredients into the bread machine's bread pan as per the instructions in your owner's manual. Set bread machine for "dough" and set a timer that will go off five minutes after kneading begins.

After the first five minutes of kneading, open the lid of the bread machine and look at and feel dough. It will be buttery and wet feeling. It will not make a totally smooth doughball, but it should have come together into a cohesive blob. If it looks dry and crumbly, add a bit of water-maybe a tablespoonful-and check again in a minute. I show what the dough should look and feel like in the video.

Before the dough completes, prepare the pans as shown in video.

When the dough course completes, dump out the dough on a floured surface, and form to fit the bottom half of the Rehrucken pan. Press it into the pan. Put the top on and fix securely with MANY Binder clips



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going all the way around. Make sure the secured pan is placed on a parchment lined jellyroll pan.

Set your oven for the lowest temp it goes to and set a timer for one minute. Turn the oven off after the one minute. Put the pan into the oven and set a timer for 45 minutes. You will not be able to check the rise!

Take it out of the slightly warmed oven where it was rising. Set oven for 350 and let it preheat until it reaches the temp. Set a timer for 45 minutes and bake at 350. Take it out of the oven carefully, put on trivet, carefully take the binder clips off with oven mitts still on. Remove lid, then pick up bottom with bread carefully and release it onto a cooling rack. Let cool for 2-3 hours, and slice at each rib. This isn't really a sandwich bread, but would make amazing French toast, or just spread with jam or butter or honey and eat. It's almost cake, but still bread!!! This bread would be lovely all on its own with a cup of tea or espresso!

I hope you love it as much as my family does!