



Bread Machine & Baking Videos with Ellen Hoffman

Ellen's Buttermilk Currant Bread

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Bake on white/basic or use Dough Course

- 225g water
- 381g King Arthur Bread Flour
- 27g Buttermilk powder
- 6g salt
- 2g baking soda
- 25g sugar
- 27g butter
- 9g SAF Instant Yeast

At add beep add 2 teaspoons caraway seeds (optional) and about a fist full of Currants or Raisins tossed in a tiny bit of flour.

When Dough course completes, put in greased and parchment lined two-pound loaf pan, and let rise in slightly warmed oven for 40 minutes. Take out, preheat oven to 350, egg wash and sprinkle with Turbinado sugar if desired.

Bake until internal temp reaches 190-200 degrees.

Cool 2-3 hours, slice, store in freezer in thick plastic bread bags made for homemade bread.