



Bread Machine & Baking Videos with Ellen Hoffman

Ellen's Bread Machine Beer-Bacon-Cheddar Rolls/Bread

1

This is a two-pound recipe.

Bake on Basic or White course in your machine, or use Dough course and bake rolls like I do, or a loaf of bread, etc.

- 200g Flat beer (I used Guinness Extra Stout.)
- 100g water
- 20 grams neutral oil (I always use grapeseed oil.)
- 540g King Arthur Bread Flour
- 40g Cheese powder
- 30g sugar
- 6g salt
- 40g salted butter
- 8g SAF instant yeast (red label package)

After the dough ball forms, ADD (see below)

- 200g sharp cheddar cheese
- 100g bacon chopped or real bacon crumbles

Put ingredients into bread pan in order your machine requires. All bread machines are different so make sure you read your instruction manual thoroughly.

If your machine has a rest period, wait until it starts kneading and then check the dough consistency after five minutes. If your machine starts kneading right away, set a timer for 5 minutes and check the dough. Add a splash of water or tiny bit of flour as needed.

After making sure your dough has formed a smooth ball, begin adding the cheddar cheese:

200 g of cheddar cheese tiny cubes, chopped even more (Watch video for size.) Do not wait for ADD Beep to add the cheese.



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2

Gradually add the cheese in a small handful at a time, let it knead in, add more cheese, etc. until all the cheese is incorporated. If your dough starts to look a little dry, add just a tiny bit of water-maybe a teaspoonful.

At the ADD beep or whenever your machine says to put in Add ins, add bacon crumbles or pieces.

When the dough course is complete, form into a loaf, balls, rolls, or keep in loaf and bake in the bread machine.

Bake at 350 until the internal temp reaches 200 degrees with an instant read thermometer. My rolls took about 20 minutes. A loaf will take longer. Tent with foil to prevent over browning.

Variations:

Leave out the bacon.

Add spices or herbs.

Add some other cheeses in to the 200 g..

Shape into a pull apart or bigger rolls or mini loaves.

Make hamburger or hotdog buns.