



Bread Machine & Baking Videos with Ellen Hoffman

Ellen's Brioche

1

I make this for bread, croutons, hamburger buns, dinner rolls, etc.

Make in a 2-pound capacity bread machine on dough course.

- 35 g whole milk (I use half and half.)
- 4 eggs, slightly beaten
- 435 g King Arthur bread flour
- 38 g sugar
- 6g kosher salt
- 171 g unsalted butter, cut up into smaller parts
- Splash of vanilla (if you're adding candy corn or chocolate)
- 7 g SAF INSTANT yeast

Bake in bread machine on basic or white. In this video I use dough course, let it rise, baked it in the oven.

Additions:

At add beep add a big fistful of chopped candy corn and a big fistful of any kind of chocolate chips. (I've found a wooden chopping bowl with a mezzaluna is the easiest way to chop it.

Variations: Add chopped up candy corn, chocolate chips, and some orange sprinkles on top!

Be adventurous!

This is almost dessert/coffee cake level.