



Bread Machine & Baking Videos with Ellen Hoffman

Ellen's Hawaiian Rolls/Bread: A Triumph of Perseverance 1

This is a two-pound recipe.

- 120 g Half and Half or Whole Milk
- 120 g Pineapple juice drained from a can of crushed or chunk pineapple in 100 % pure pineapple juice (I used Dole.)
- 1 egg beaten
- 65 g honey
- Splash of vanilla extract
- 545 g King Arthur Bread flour
- 64 g sugar
- 7 g salt
- 57 g Salted butter
- 8.5 grams of SAF Instant Yeast Gold Label (Must use Gold Label!)

Bake loaf of bread using dough course or on white or basic setting.

For rolls, weigh hunk of dough and divide by number of rolls you desire. I make 15 in my video (5 rows of 3) and put in rectangular casserole to do final rise and bake.

Bake bread at 350 for 35-40 minutes until it reaches an inner temp of 190-200 F degrees. Cover loosely with foil at about 30 minutes so the top doesn't get too brown.

Bake rolls for 15-25 minutes at 350. Cover loosely with foil so the tops don't get too brown. Bake until inner temp reaches 190-200F degrees.