



## Bread Machine & Baking Videos with Ellen Hoffman

Ellen's French Bread (Loafies) & Aunt Shirley's Cheese Snack Bread

Ellen's French Bread (Loafies) Aunt Shirley's Cheese Snack Bread (below)

Make in a 2-pound capacity bread machine on dough course, or bake in bread machine on European or White course.

(Makes killer garlic bread!) This is also a great nondairy bread.

I bake this dough in an 18-cavity mini loaf pan. You can bake any shaped roll you like or as a loaf of bread.

- 285g water
- 21g olive oil
- 32g honey
- 465g bread flour
- 6g salt
- 4g sugar
- 9g yeast

I use the dough cycle for this recipe. I divide the dough into 18 pieces (I weigh the dough ball and divide by 18.)

Spray 18 cavity mini loaf pan with nonstick spray. Put a piece of dough in each cavity. Turn oven on to 170 for ONE MINUTE and turn off immediately. Put mini loaf pan into the slightly warmed oven and let rise for 45 minutes. Take tray out, and preheat oven to 350 degrees. Egg wash the rolls if desired. Bake for approximately 14 minutes until golden brown.

For garlic bread, slice each "loafie" the hot dog way, mix 3 or more cloves of garlic pushed through garlic press or minced by hand with a softened but not melted brick of high-quality salted butter like Kerrygold. Spread each cut side of the rolls liberally. Broil at 400 degrees cut side up for about 4-7 minutes to desired doneness. Watch carefully so they don't burn.

If you're not using same day, Cool 2-3 hours and put in heavy duty plastic freezer bag and freeze same day as baked to preserve freshness. Take out rolls as needed to defrost or toast.



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Bread Machine Version of Aunt Shirley's Cheese Snack Bread

Modified for Bread Machine by Ellen Hoffman (I'm her niece!)

For the Dough

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

Put these ingredients in bread machine pan according to your machine's instructions. You may have to heat the milk and soften the butter if your machine does not have the preheat/rest cycle. (This dough may be a bit "floppier" than normal bread dough. That's ok. This is not originally a bread machine recipe.)

Set for DOUGH cycle.

- Milk 230 grams (1 cup)
- \*All Purpose Flour 284 grams (2  $\frac{1}{4}$  cups)
- Sugar 12 grams (1 tablespoon)
- Salt 7 grams (1 teaspoon)
- Salted Butter 14 grams (1 tablespoon)
- Yeast (I use only SAF Instant) 7 grams (1 package)

When the dough cycle is 10 minutes from completion, make the topping.

### For the Topping

- 1 egg
- Milk 80 grams (5 tablespoons)
- $\frac{3}{4}$  tsp grated onion
- $\frac{1}{4}$  tsp garlic powder
- $\frac{1}{4}$  tsp salt
- Shredded or grated cheddar cheese approximately 208 grams (2  $\frac{1}{2}$  cups)
- Poppy seeds to sprinkle on top

When your dough cycle finishes, dump the dough into a greased 13 by 9 rectangular Pyrex casserole. (Do not roll out this dough.) Stretch and press this dough with



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your hands until it is covering the bottom of the casserole. IT DOES NOT NEED TO RISE AGAIN! Pour the topping onto the dough and spread evenly. Sprinkle on the Poppy seeds as lightly or heavily as you prefer.

Bake at 425 degrees for 15-20 minutes.

\*You can use bread flour if you want. It will be harder to press and spread into the casserole. The result will be a fluffier base crust. This is not a bad thing, just a different thing!!!!