



# Bread Machine & Baking Videos with Ellen Hoffman

Fresh Lemon Bread Machine Brioche

PLEASE WATCH THE VIDEO BEFORE PROCEEDING. I DON'T WRITE MY RECIPES IN DETAIL. I DON'T MAKE MONEY FROM YOU WATCHING THE VIDEO. I JUST WANT YOU TO HAVE SUCCESS. The people who watch the videos almost always have success with my recipes but those who don't, often have a fail.

35 grams Half and Half or Whole Milk

3 large eggs (you can always add flour or liquid to adjust for eggs that are larger or smaller when you check the dough at five minutes into kneading)

You'll need 2-3 large lemons for:

21 grams fresh lemon zest (you will get a good bicep and triceps workout doing this!!!)

60 grams fresh squeezed lemon juice

540 grams King Arthur Bread Flour

50 grams sugar

10 grams table salt

171 grams salted butter (if using unsalted, add 1 or 2 more grams of salt)

8 grams SAF INSTANT YEAST *GOLD LABEL FOR SWEETER DOUGHS*

Zest the lemons first, then squeeze by hand or use a juicer to get the lemon juice.

Crack the eggs and beat just enough to break the yolks.

Weigh out the rest of your ingredients and line them up in order of use. If you have a Zojirushi, liquids go in first (follow the order of the ingredients as listed) but if not, make sure you put ingredients in how your machine's instructions say.



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Put ingredients into the bread pan far away from the bread machine base. (Many people have poured ingredients into the base!)

To make rolls like I do in the video, or if you want to bake in the oven in a loaf pan, set bread machine for DOUGH. If you have a Zojirushi Virtuoso Plus, set a timer for 28 minutes. That's 23 minutes rest plus 5 minutes into kneading to check dough consistency. When DOUGH course is complete, take dough out of machine, form as you wish, let rise in slightly warmed oven using PROOF setting if you have one or turn on oven for one minute and turn it off. Let the rolls/bread rise for 40 minutes. Remove, and preheat oven to 350F. Egg wash and top with pearl sugar, turbinado sugar, poppy seeds, etc. if desired or glaze after baking.

To make a loaf of bread and bake it in the bread machine, choose light or medium crust.

**Variation: *You can make Lemon Pull Apart Rolls***

I prefer the brioche!

220 grams Half and Half

60 grams Lemon juice

21 grams fresh lemon zest

540 Bread flour

6 grams salt

64 grams sugar

60 grams butter

9 grams SAF instant yeast GOLD Label for sweeter dough



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