



Bread Machine & Baking Videos with Ellen Hoffman

Halloween Checkerboard Rolls

1

Orange colored rolls: (green below)

Ellen's Carrot bread (Flavor of carrots is minimal-I do this more for the color.)

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

- 124 g half and half (milk ok)
- 273 g cooked mashed/puréed carrots or sweet potatoes (cook ahead and cool)
- Liberal splash of maple extract
- 24 g pure real maple syrup
- 500 g King Arthur bread flour
- 3g cinnamon
- 6 g brown or maple sugar
- 8 g salt
- 114 g salted butter (1 stick)
- 6 g SAF instant yeast

Dough cycle to use for Halloween Checkerboard rolls

Make into rolls

Bake until they reach an Internal temp of 200 F.

Green colored Bread for Halloween Checkerboard rolls

Spinach flavor is very mild. It works well to color the bread green. I was trying not to use food coloring.

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

- 124 g half and half (milk ok)
- 273 g steamed spinach that has cooled, drained well, and puréed in food processor
- 24 g honey
- 500 g King Arthur bread flour



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2

- 6 g sugar
- 8 g salt
- 114 g salted butter (1 stick)
- 6 g SAF instant yeast

Same directions as above.

Finishing touch: Use Food safe markers to draw Halloween pictures on the rolls!