



# Bread Machine & Baking Videos with Ellen Hoffman

Halloween Mad Scientist Brioche and Candy Corn Mummy Roll-ups

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Halloween Mad Scientist Brioche AND Candy Corn Mummy Roll-ups

## Mad Scientist Brioche

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

Additions:

- Candy corn
- chocolate chips

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



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## Candy Corn Mummy Roll-Ups

Use my Master Butter Dough recipe by Ellen Walker Hoffman

Use for dinner rolls, cinnamon rolls, hamburger buns, crescent rolls, etc.

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

- 210g milk (210 ml)
- 1 egg, beaten
- 435g Bread flour (3 1/2 cups)
- 42g sugar (3 1/2 tablespoons)
- 5g salt (1 tsp)
- 58g unsalted butter (2 ounces)
- 3g SAF instant yeast (1 tsp)
- Extra egg for egg wash
- Extras: candy corn, brown sugar, butter, pearl sugar

For Candy Corn rolls, roll dough into giant rectangle. Slather with softened butter, sprinkle with brown sugar and chopped candy corn. Roll up and cut into about 12 rolls. Put in medium sized casserole or foil pan approximately 8 x 12". Put 4-5 candy corn on each roll and sprinkle pearl sugar liberally.

Follow directions on video.