



# Bread Machine & Baking Videos with Ellen Hoffman

Let them eat Magical TOASTY BREAD!

1

- 210 grams milk or Half and Half
- 110 grams water
- 500 grams King Arthur bread flour
- 15 grams sugar
- 6 grams salt
- 4 grams baking soda
- 8 grams SAF instant yeast

Bake on Basic/White, medium crust or Dough Course

Coat loaf pan with cornmeal. Put dough into loaf pan. Let rise in slightly warmed oven for 40 minutes.

Before baking, egg wash and sprinkle on cornmeal and kosher salt.

Bake at 350 until it reaches an internal temp of 190-200 degrees, about 35 minutes. Check at 25 minutes and tent when getting too brown.