



## Bread Machine & Baking Videos with Ellen Hoffman

### Multigrain bread Ellen Style (nut free)

Use whole grain course on your bread machine or use dough course and bake in oven. See video for directions on using dough course.

- 150 g King Arthur bread flour (remove 10 grams here and add 10 grams of vital wheat gluten if desired)
- 175 g whole wheat flour
- 125 g rye flour 300 g Half and Half or whole milk
- 50 g Oats (instant, steel cut, old fashioned-any!)
- 60 g brown sugar
- 9 g salt
- 7 g SAF instant yeast
- Add at beep:
- 50 g Grapenuts cereal
- 50 g golden raisins tossed in a pinch of flour