



Bread Machine & Baking Videos with Ellen Hoffman

Cranberry-Orange Pretty Healthy Wheat Bread

You can make this bread using your Whole Wheat Course or on Dough and bake in the oven. I explain both ways in the video.

:

- 200 g Orange Juice
- Add Half and Half or Full Fat milk to the orange juice to get 345g of both. (145g of milk)
- 60g Honey
- A few drops of Orange Extract (optional)
- 132g Bread Flour
- 419 g Whole Wheat flour of your choice
- 7g salt
- 57 g salted butter (If you are using unsalted butter, add 2 g more of salt.)
- 7g SAF instant yeast-GOLD LABEL for sweeter doughs

Add at beep:

- 60g Craisins (any dried cranberries) tossed in a tiny bit of flour
- 30g chopped candied orange peel (optional. I just happened to have made some earlier in the week.) Ingredients

For Baking in the Bread machine, choose Whole wheat course. At 5 minutes into kneading, be sure to check your dough at 5 minutes into kneading. DO NOT EVER EVER IGNORE THIS STEP. SET A TIMER! After that you have to wait another approximately 9-13 minutes for the appropriate time to add the Craisins and candied orange peel., When you hear the ADD beep, or whenever your machine tells you is the time, add in the Craisins and orange peel. When the dough is ready, take it out, put in loaf pan, let it rise in a warm place for about 45 minutes and then bake until internal temperature reaches about 190 degrees. For baking in the machine, choose medium crust and let it go until it's baked. Carefully remove from



Bread Machine & Baking Videos with Ellen Hoffman

Cranberry-Orange Pretty Healthy Wheat Bread

bread pan or loaf pan and cool on a rack for 2-3 hours before slicing. Freeze whatever you're not going to eat on the first day in thick freezer bags made for homemade bread. I get mine on Amazon..