



# Bread Machine & Baking Videos with Ellen Hoffman

## Bread Machine Peanut Butter Bread

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Put your ingredients into the bread pan in the order required for YOUR bread machine. If you do not have a rest/preheat on your machine, make sure your liquid is warm but not hot.

If you are doing whole process in your bread machine use White or Basic Course.

If you are using dough course, take dough out, shape and put in prepared loaf pan. Let rise in warm place for 45 minutes, bake at 350. Check bread for brownness at about 30 minutes of baking and tent with foil. Check in ten more minutes, and so on until internal temperature reaches 195-200 degrees.

- 360 grams Half and Half
- 125 grams natural peanut butter (no ingredients other than peanuts and salt)
- 30 grams grapeseed or other neutral (no smell or flavor) oil (olive oil isn't appropriate for baking)
- 40 grams honey
- 540 grams King Arthur Bread Flour
- 7 grams salt (regular table salt)
- 7 grams SAF instant yeast red label (Since 40 grams is at the cusp of regular vs. sweet dough, you can use the gold label SAF instant yeast as well.)