



Bread Machine & Baking Videos with Ellen Hoffman

Salted Caramel Apple (yeast dough) Cake

1

Master Butter Dough recipe

- 210g whole milk or Half and Half
 - 1 egg, beaten
 - 435g King Arthur Bread flour
 - 42g sugar
 - 5g salt
 - 58g unsalted butter
 - 3g SAF instant yeast gold label if you have it, but red is ok
 - Extra egg for egg wash
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- 6 Granny Smith Apples
 - Salted Caramel candies 16 oz (I use Bequet brand from Amazon.)
 - $\frac{1}{2}$ stick butter

Peel and cut up apples into small chunks. Cook in butter and caramels until soft.

Follow directions on video for assembling cake. Let rise in slightly warmed oven (turn on for one minute at lowest temp and turn off) for 45 minutes, then bake at 350 until it reaches 200 degrees. It will take 30-40 minutes approximately.