



Bread Machine & Baking Videos with Ellen Hoffman

Tomato Basil bread starring Sun Dried Tomatoes

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EllensBreadMachineRecipes.Com

- 150 g tomato purée
- 150 g water
- 12 g fresh chopped basil in olive oil or dried basil to taste
- 20 g olive oil
- 540 g King Arthur Bread flour
- 5 g garlic powder or 4 cloves garlic minced and sautéed in olive oil. Next time I'm using less because the garlic inhibits rising.
- Pinch or more of Italian seasoning
- 10g sugar
- 10 g kosher salt
- 7 grams SAF instant yeast
- At add beep: 72 g chopped sun dried tomatoes tossed in a bit of flour

Bake in bread machine on white/basic or use dough course. Follow directions on video for final rise and baking.