



Bread Machine & Baking Videos with Ellen Hoffman

Buttery Garlic Horns

Please watch whole video, as I do not go into as much detail in my written recipes.

For Dough

- 275g Half and Half or whole milk
- 1 egg
- 535g King Arthur Bread Flour
- 7g Dried Italian Seasoning
- 52g sugar
- 6g salt
- 70g butter, salted or unsalted (more below for filling)
- 5 g SAF Instant Yeast **gold label for sweeter doughs**

Put ingredients into bread pan in order as instructed for your bread machine. Set for Dough course. Check dough consistency at 5 minutes after kneading has begun. You may need to add a splash of water.

While machine is making dough, prepare the filling so butter has plenty of time to soften.

For Filling:

- 7-8 cloves of garlic, peeled and minced or put through garlic press
- 168g approximately of salted butter (I use Kerrygold.)
- 1 gram of Italian seasoning

Mix well.

When dough course is complete, remove dough from bread pan and put on counter. Divide into 15-16 pieces and form them into little balls.

With a rolling pin, roll out each ball into a circle as thin as possible but not so thin that it will tear or you see the counter through it. Mine got to about 8" diameter.

Make one cut with bench scraper from one side into the center. Spread garlic butter on the entire surface of the circle. Be generous, but do not slather it on



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thickly. Start rolling from one cut edge around the circle into a cone shape. Try to pinch in the end. Put it on a parchment lined baking sheet. You'll need two baking sheets to fit all of the horns.

Use your proof setting or turn on oven for one minute and turn it off. Let both trays of rolls rise for 45 minutes. Two ovens are optimal. If you only have one oven, move the racks so you can fit both.

***This dough rises more when baking during the proofing. Don't panic!

When proofing is done, take trays out and put on kitchen counter. Egg wash and sprinkle a bit of kosher salt if desired.

Set ovens to preheat at 350 degrees. Use two ovens if possible, on regular bake. If you only have one oven, use convection 350 or rotate the trays halfway through baking. In my ovens, they took 22 minutes to be brown on the outside and 195-200 degrees on the inside. Cool on rack for a few minutes if you can wait that long. These can be frozen, defrosted, and heated covered in foil on another day.

Enjoy!