



Bread Machine & Baking Videos with Ellen Hoffman

Ellen's Fluffy, Soft White Bread

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It's Basically Wonderful, or Wonderfully Basic!

Full recipe for using Dough course. This bakes very large and fluffy and can touch the lid of your bread machine. If baking in the bread machine, see slightly reduced gram weights below.

- 200g water
- 100g Half and Half or whole milk
- 20 grams any neutral oil
- 540g King Arthur Bread Flour
- 30g Sugar
- 7g salt
- 40 g unsalted butter
- 7g SAF Instant Yeast

Use dough course and bake in oven as shown on video, or choose your basic or white bread course on Medium Crust

Slightly reduced gram weights for if you plan to bake in the bread machine.

- 170g water
- 85g Half and Half or whole milk
- 17g Neutral Oil
- 459g King Arthur Bread Flour
- 26g sugar
- 6g salt
- 34g unsalted butter
- 6g SAF instant yeast