



Bread Machine & Baking Videos with Ellen Hoffman

Yeastd Banana Bread

PLEASE CONSIDER WATCHING THE VIDEO FIRST TO SEE TECHNIQUES AND TIPS. I do not make money from you watching my videos. I just want you to be successful.

175 grams Half and Half (Whole milk will also work, but Half and Half is better!)

240 grams very ripe, mashed bananas (about 2 $\frac{1}{2}$ small bananas)

Splash of vanilla

550 grams King Arthur Bread Flour

50 grams sugar

8.5 grams salt

Pinches of cinnamon, nutmeg, cloves, and ginger

60 grams salted butter (unsalted will work, just use 9 grams of salt)

7 grams SAF Gold label (for sweeter breads) Instant Yeast

Make sure to check dough consistency at 5 minutes into the kneading process EVERY TIME.

To bake in Bread Machine, use White or Basic setting, medium crust.

To bake on dough course, take dough out when course completes, form into a loaf, and let rise 45 minutes on proof or slightly warmed oven, then bake at 350 degrees for approximately 40 minutes or until internal temperature reaches 190-200 degrees. Tent with foil if top gets brown before internal temperature is reached.

You can also make individual rolls, like I did. You can form and bake them in a 9x13 rectangular casserole or in 2 pie plates like I did.

Optional additions to add when "ADD" beep sounds

Chocolate chips



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Chopped peanuts or other nuts

Raisins

Craisins