

bread machine recipe sally lunn

Bread machine recipe Sally Lunn is a delightful way to experience one of the oldest and most cherished bread recipes in England. This sweet, soft bread is renowned for its light texture and rich flavor, making it perfect for breakfast, brunch, or as a side dish. Originally created in Bath, England, this recipe has evolved over time, adapting to various cooking methods, including the use of a bread machine. This article will guide you through the history of Sally Lunn bread, the essential ingredients, a step-by-step bread machine recipe, and tips for perfecting your loaf.

History of Sally Lunn Bread

Sally Lunn bread has a storied past that dates back to the 18th century. The recipe is believed to have been created by a young French woman named Solange Luyon, who settled in Bath. The bread soon became famous, and its popularity grew as it was sold in local tea shops and bakeries. The unique texture and flavor of Sally Lunn bread made it a favorite among locals and tourists alike, leading to its storied legacy.

One of the defining features of Sally Lunn bread is its combination of yeast and eggs, which contribute to its light, airy structure. Traditionally, this bread is served warm with butter, but it can also be enhanced with various toppings like sweet jams or savory toppings like cheese.

Essential Ingredients for Sally Lunn Bread

To create the perfect Sally Lunn bread in a bread machine, you will need the following ingredients:

- 4 cups all-purpose flour
- 1/4 cup granulated sugar
- 1 teaspoon salt
- 1 tablespoon active dry yeast
- 1 cup warm milk (about 110°F or 43°C)
- 1/4 cup unsalted butter, melted
- 2 large eggs, at room temperature

These ingredients work together to create the soft, sweet bread that is characteristic of Sally Lunn. Be sure to use high-quality ingredients for the best results.

Step-by-Step Bread Machine Recipe for Sally Lunn Bread

Now that you have your ingredients ready, let's walk through the process of making Sally Lunn bread in a bread machine:

Step 1: Prepare the Bread Machine

1. Read the Manual: Before starting, make sure to read the manual of your bread machine. Different machines can have specific requirements or settings.
2. Set the Machine: Most bread machines have a setting for sweet bread or dough. Use this setting for Sally Lunn bread.

Step 2: Add Ingredients to the Bread Machine

1. Liquid Ingredients First: Begin by pouring the warm milk and melted butter into the bread machine pan. This helps to activate the yeast.
2. Add Eggs: Crack the eggs into the pan, ensuring they are at room temperature for better blending.
3. Combine Dry Ingredients: In a separate bowl, mix the flour, sugar, salt, and yeast. Gradually add this dry mixture to the bread machine pan.
4. Layering: Make sure to add the dry ingredients on top of the wet ingredients, creating a barrier that prevents the yeast from activating too early.

Step 3: Set the Bread Machine

1. Select the Program: Choose the sweet bread setting on your bread machine. This setting typically has a longer rise time, which is beneficial for achieving the light, airy texture of Sally Lunn bread.
2. Crust Preference: If your machine allows, select the crust color. A light or medium crust is often preferred for this bread.

Step 4: Bake the Bread

1. Start the Machine: Press the start button and let the machine do the work.

Depending on the model, the baking process can take anywhere from 2 to 3 hours.

2. **Monitor the Process:** If your machine has a viewing window, check the dough's consistency during the initial mixing stage. It should form a smooth, elastic ball. If it's too dry or too wet, adjust by adding a little more milk or flour.

Step 5: Cool and Serve

1. **Remove the Bread:** Once the baking cycle is complete, carefully remove the bread pan from the machine using oven mitts.

2. **Cool:** Let the bread cool in the pan for about 10 minutes, then transfer it to a wire rack to cool completely.

3. **Slice and Serve:** Once cooled, slice the bread and serve it warm with butter, honey, or your favorite jam.

Tips for Perfecting Your Sally Lunn Bread

Here are some additional tips to ensure that your Sally Lunn bread comes out perfectly every time:

1. **Use Fresh Ingredients:** Always check the expiration date on your yeast and flour. Fresh ingredients yield better results.
2. **Temperature Matters:** Ensure your milk is warm but not hot. Ideal temperatures are around 110°F (43°C) to activate the yeast without killing it.
3. **Don't Skip the Rise:** Allow your bread sufficient time to rise. The sweet bread setting typically has a longer rise, which is crucial for achieving the desired texture.
4. **Experiment with Flavors:** Once you master the basic recipe, consider adding ingredients like vanilla extract, lemon zest, or dried fruits to enhance the flavor.
5. **Store Properly:** Store leftover bread in an airtight container at room temperature for up to 3 days or freeze for longer storage.

Conclusion

Making a **bread machine recipe Sally Lunn** is an easy and rewarding experience

that brings a taste of history into your home. The combination of simple ingredients and the convenience of a bread machine allows you to enjoy this delightful bread without the hassle of traditional baking methods. Whether enjoyed on its own, with toppings, or as part of a meal, Sally Lunn bread is sure to become a cherished favorite in your household. So roll up your sleeves, gather your ingredients, and enjoy the delightful process of making this classic English bread!

Frequently Asked Questions

What is a Sally Lunn bread machine recipe?

A Sally Lunn bread machine recipe is a simple method for making the traditional Sally Lunn bread, a soft, sweet bread that originated in Bath, England, using a bread machine for convenience.

What ingredients do I need for a Sally Lunn bread machine recipe?

Common ingredients for a Sally Lunn bread machine recipe include all-purpose flour, sugar, milk, eggs, butter, yeast, and salt. Some variations may include spices or additional flavorings.

How long does it take to make Sally Lunn bread in a bread machine?

Typically, it takes about 3 to 4 hours to make Sally Lunn bread in a bread machine, depending on the specific machine's settings and the recipe used.

Can I use whole wheat flour in a Sally Lunn bread machine recipe?

Yes, you can substitute some or all of the all-purpose flour with whole wheat flour, but you may need to adjust the liquid and yeast amounts for optimal results.

What is the best setting on a bread machine for Sally Lunn bread?

The best setting for making Sally Lunn bread is usually the 'sweet bread' or 'basic' setting, which allows for a longer rising time and gentle baking.

How do I store leftover Sally Lunn bread?

Leftover Sally Lunn bread should be stored in an airtight container at room temperature for up to 2 days or in the refrigerator for up to a week. It can

also be frozen for longer storage.

Can I add herbs or cheese to my Sally Lunn bread machine recipe?

Yes, you can add herbs, cheese, or other flavorings to your Sally Lunn bread dough. Just be cautious with the amount to avoid affecting the bread's rise.

How can I achieve a golden crust on Sally Lunn bread in a bread machine?

To achieve a golden crust on Sally Lunn bread, you can brush the top with melted butter before baking and select a darker crust setting if your bread machine has one.

Is Sally Lunn bread suitable for sandwiches?

Yes, Sally Lunn bread is soft and slightly sweet, making it suitable for sandwiches, especially with fillings like ham, cheese, or sweet spreads.

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