

Japanese Condensed Milk Bread

Yield: 4 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-condensed-milkbreak-recipe>

Ingredients:

- 1 7/16 cups bread flour + 2-3 tbsp of flour, to help with stickiness of the dough
- 1 5/8 tablespoons sugar
- 1/8 tablespoon salt
- 3/4 teaspoon dry active yeast
- 1 5/8 tablespoons condensed milk
- 7 tablespoons milk warm, 110F
- 1 3/8 tablespoons unsalted butter softened
- 1 tablespoon sweetened condensed milk
- 1 3/8 tablespoons unsalted butter softened

Nutrition:

1. Calories: 330 calories
2. Carbohydrate: 50 grams
3. Cholesterol: 30 milligrams
4. Fat: 11 grams
5. Fiber: 1 grams
6. Protein: 9 grams
7. SaturatedFat: 6 grams
8. Sodium: 330 milligrams
9. Sugar: 13 grams

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