

# Japanese Milk Bread

Yield: 10 min  
Total Time: 325 min

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

## Ingredients:

- tangzhong
- 4 tablespoons water  $\frac{1}{4}$  cup
- 4 tablespoons milk  $\frac{1}{4}$  cup
- 2  $\frac{11}{16}$  tablespoons bread flour
- milk bread Japanese
- tangzhong unchecked?, room temperature
- $\frac{1}{2}$  cup milk  $\frac{1}{2}$  cup, lukewarm
- $\frac{9}{16}$  tablespoon active dry yeast 2 - 2  $\frac{1}{4}$  tsp
- 4 tablespoons sugar  $\frac{1}{4}$  cup
- 1  $\frac{7}{8}$  tablespoons dry milk powder 2 tbsp
- 1 egg
- 2  $\frac{9}{16}$  cups bread flour about 2 ? cups, spoon and leveled
- 1 teaspoon sea salt
- 4  $\frac{1}{16}$  tablespoons unsalted butter softened, 4 tbsp /  $\frac{1}{2}$  stick

## Nutrition:

1. Calories: 230 calories
2. Carbohydrate: 34 grams
3. Cholesterol: 35 milligrams
4. Fat: 7 grams
5. Fiber: 1 grams
6. Protein: 7 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 260 milligrams
9. Sugar: 7 grams

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