

# Matcha Milk Bread

Yield: 12 min  
Total Time: 160 min

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

## Ingredients:

- 1/4 tablespoon bread flour
- 1/4 cup whole milk
- 1/4 cup water
- 2 1/2 cups bread flour
- 1/4 cup granulated sugar
- 2 1/4 teaspoons active dry yeast 1 yeast packet
- 1 tablespoon dry milk powder or sweetened condensed milk
- 2 tablespoons matcha
- 1 teaspoon salt
- 1/2 cup milk room temperature
- 1 egg room temperature and beaten
- 1/4 cup unsalted butter softened
- heavy cream or melted butter

## Nutrition:

1. Calories: 180 calories
2. Carbohydrate: 27 grams
3. Cholesterol: 35 milligrams
4. Fat: 6 grams
5. Fiber: 1 grams
6. Protein: 5 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 220 milligrams
9. Sugar: 5 grams

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