

Japanese-Style Sweet Bun Dough

Yield: 16 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-style-sweet-bun-dough-recipe>

Ingredients:

- 2 3/4 cups bread flour
- 3/4 cup plain flour
- 4 3/8 tablespoons milk powder
- 5/8 cup caster sugar
- 3/4 teaspoon salt
- 1 instant dry yeast sachet, 7g or 2 1/2 tsp
- 1 egg lightly beaten
- 5/8 cup water approx. lukewarm, – adjust according, I need only 130 ml
- 2 13/16 tablespoons butter cubed
- 1 egg + a bit of water, for egg wash the buns
- soft buns Super
- 2 15/16 tablespoons bread flour just under 2 tbsp
- 1/2 cup water

Nutrition:

1. Calories: 170 calories
2. Carbohydrate: 29 grams
3. Cholesterol: 35 milligrams
4. Fat: 4 grams
5. Fiber: 1 grams
6. Protein: 5 grams
7. SaturatedFat: 2 grams
8. Sodium: 140 milligrams
9. Sugar: 5 grams

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