

Hokkaido Milk Bread

Yield: 4 min

Total Time: 160 min

Recipe from: <https://www.recipeschoose.com/recipes/milk-bread-recipe-india>

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
- 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: 550 calories
2. Carbohydrate: 80 grams
3. Cholesterol: 100 milligrams
4. Fat: 19 grams
5. Fiber: 2 grams
6. Protein: 16 grams
7. SaturatedFat: 10 grams
8. Sodium: 650 milligrams
9. Sugar: 16 grams

Thank you for visiting our website. Hope you enjoy Hokkaido Milk Bread above. You can see more 16 milk bread recipe india Delight in these amazing recipes! to get more great cooking ideas.