Milk Bread

Ingredients

2 cups bread flour (250gm)

3 tablespoon sugar

4 tablespoon (25gm) milk powder

1 large egg

0.75 teaspoon salt

3 tablespoon (42gm) butter

120ml water

1 teaspoon yeast, instant or active dry yeast. If using active dry yeast use warm water and add sugar with yeast and let it sit 10-15 minutes till yeast dissolves when stirred. Then mix in salt, egg and flour.

1. Put warm water in bowl (or milk if you don't have milk powder).
2. Add yeast and sugar and mix well (if using active dry yeast, let it sit 10-15 minutes until yeast dissolves and foamy). If instant yeast, then proceed.
3. Add salt, milk powder and mix well.
4. Add egg and mix.
5. Add flour and mix with spatula until well incorporated.
6. Dough will be very sticky and soft. Pour it out onto a lightly floured surface and add softened butter.
7. Knead well for 20 minutes while scraping the surface. Avoid too much dusting. If too sticky, drizzle some oil. The more you knead the less sticky it becomes.
8. After 20minutes, it should be very stretchy. Put in greased bowl and cover with cling film to proof for 1 hour until double in size. Put in oven with light on for warmth.
9. Roll out onto surface and cut into 9 even sized pieces. Roll each piece out and tuck in the edges to seal them.
10. Put in greased and lined baking tray. Cover with cling film and proof for 30 minutes until doubled in size.
11. Brush with egg wash and milk.
12. Bake at 175 degrees C for 15-20 minutes, turning tray halfway for even colouring.
13. Brush with melted butter after baking for even, soft crust.
14. Serve warm with cool or warm drink.