

# Bacon Scallion Milk Bread

## Ingredients

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1/3 c Heavy Cream (room temperature)  
1/2 c Whole Milk  
1 Egg (beaten, room temperature)  
3 T Sugar (plus 2 teaspoons)  
1/4 c Cake Flour  
1 3/4 c Bread Flour  
1 1/2 t Yeast  
1/2 t Salt  
4 oz Bacon  
1 c Green Onions  
3 t Water

## Instructions

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1. In the bowl of a stand mixer fitted with the dough hook attachment add the ingredients in the following order: heavy cream, milk,  $\frac{1}{2}$  of a beaten egg, 3 tablespoons sugar, cake flour, bread flour, yeast, and salt.
2. Turn the mixer on to the lowest setting, and mix until a dough forms. Knead the dough on the lowest setting for 15 minutes, occasionally stopping the mixer to push the dough together. The dough should pull away from the sides of the bowl, but stick to the bottom of the mixing bowl.
3. Cover the bowl with a damp towel and place in a warm spot for 60-90 minutes, or until doubled in size.
4. While the dough is proofing, cook the bacon on both sides, until crisp but still pliable. Cool

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and chop into  $\frac{1}{2}$  inch pieces. Prepare the green onions by washing them, wiping them thoroughly dry, and finely chopping them. Spray a 9-inch round cake pan with oil spray.

5. After the dough has doubled in size, punch the air out of it and knead for 5 minutes. Form it into a round ball, and roll it out into a  $\frac{1}{4}$  inch thick rectangle. Sprinkle the green onion and bacon evenly over the dough, and cut it into small  $1 \frac{1}{2}$  inch squares.

6. Fold each square in half like a taco with the bacon scallion filling on the inside. Nestle them in the pan standing up on one end of the taco. At this point, you can cover and refrigerate the dough overnight, if making this recipe in advance. The next day, remove the dough from the

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refrigerator, let it come up to room temperature, and proceed with the next step.

7.Proof the dough for 1 hour. Towards the end of the proofing process, place a rack in the center of your oven and preheat it to 350°F.

8.Using the other half of the egg mixed with 1 teaspoon of water, brush the top of the proofed dough with egg wash. Bake for 22-25 minutes, or until golden brown.

9.In a small bowl add 2 teaspoons sugar and 2 teaspoons hot water and mix well. Take the hot bread out of the oven, and immediately brush with the sugar water mixture to give it a nice shine! Cool, and enjoy warm or at room temperature.