

Tangzhong Bread

Ingredients

1/4 c Water
2 c Bread Flour (plus 2 teaspoons)
3 T Sugar
3 T Dry Milk Powder
1 t Salt
1 t Yeast
1 Egg (lightly beaten)
1 1/2 T Unsalted Butter
1/2 c Milk

Instructions

- 1.To make the tangzhong, whisk together 1/4 cup water and 2 teaspoons bread flour in a small pot until it is well blended and free of lumps.
- 2.Put the pot over medium-low heat and stir the mixture constantly for about 5 minutes, until the mixture thickens up and leaves visible line streaks, the temperature should be 150 F.
- 3.Remove pot immediately from the heat, transfer to a bowl and cover with plastic wrap, making sure the wrap is touching the surface. Let it cool down completely before using or place in the fridge for up to 12 hours.
- 4.Place the tangzhong, milk, and egg into the bread tin of a breadmaker.
- 5.Add in 2 cups bread flour, and then place the sugar, salt, butter and milk powder in each

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corners of the bread tin. Then dig a shallow pit in the middle of the flour and add in the yeast.

6. Select the white bread function on the breadmaker, light crust, and 1 1/2 pound loaf.

7. Once bread is done, immediately transfer to a wire rack to cool. Let the loaf cool down completely at least 30 minutes before slicing.

Note: This bread is very sensitive to air, do not expose it to air for long as it will harden up in no time.