

Condensed Milk Bread

Ingredients

3 1/2 c Cake Flour
1 T Yeast
1/2 t Salt
1 c Milk (room temperature, plus 1
tablespoon)
1/2 c Condensed Milk (plus 3
tablespoons)
5 T Unsalted Butter (room
temperature)
2 Eggs

Instructions

1. Combine flour, yeast, and salt in a mixing bowl of a stand mixer fitted with dough hook.
2. On slow speed, add wet ingredients 1 cup milk, 1/2 cup condensed milk, and 1 egg to dry ingredients and mix until cohesive dough starts to form, about 1 minute. Scrape the sides of the bowl.
3. Increase the speed to medium, then add 4 tablespoons butter 1/2 tablespoon at a time. Make sure each piece is fully incorporated before adding the next. Continue to mix the dough until it is smooth, elastic and pulls completely from the sides of the bowl.
4. Transfer the dough to a lightly floured surface. Start kneading the dough by hand gently pressing the dough down and away from you with the heel of

Condensed Milk Bread

your hand.

Continue until the dough forms a completely smooth, round ball, 2 minutes. Put the dough in a lightly greased large mixing bowl, seam side down. Cover and let the dough rise until double in size, 2 hours.

5. Punch the dough to deflate then transfer it to a lightly floured surface. Roll the dough into a rectangle. Make sure the length of the dough will fit in a loaf pan. Pick up the edge that is close to you and carefully roll the dough away from you into a cylinder. Remember to tuck the sides as you go. Then pinch the seam close at the end. Use serrated knife to cut cylinder into 8 equal pieces.

6. Spray a loaf pan with cooking spray. Arrange the

Condensed Milk Bread

dough neatly, seam side down in the loaf pan. Cover loosely with plastic wrap and let the dough rise for 1 1/2 hours.

7.Preheat oven to 350F. In a small bowl beat 1 egg with 1 tablespoon milk. Lightly brush the top of the already proofed dough with egg wash mixture. Bake for 20 minutes and turn the loaf around then bake for another 20 minutes.

8.In a small bowl mix 3 tablespoons condensed milk and 1 tablespoon butter. When the bread is done, immediately take the bread out of the pan place on cooling rack. Lightly brush the top with condensed milk glaze. Let the bread cool down to room temperature completely before serving.