THE J.M. SMUCKER Co

Asian Style Milk Bread

Prep Time	Cook Time	Serves	Difficulty
20 mins	40 mins	12	N/A

Ingredients

- **Roux:**
- 1/2 cup (125 mL) water
- 3 tbsp (45 mL) **Robin Hood®** Best for Bread Homestyle White Flour

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- **Dough:**
- 1 tsp (5 mL) sugar
- 1/2 cup (125 mL) warm water
- 2 1/4 tsp (12 mL) active dry yeast
- 1 1/2 tsp (7 mL) salt
- 1 tbsp (15 mL) butter
- 2/3 cup (150 mL) **Eagle Brand®** Sweetened Condensed Milk, any type
- 3 1/4 cups (800 mL) **Robin Hood®** Best for Bread Homestyle White Flour
- 1 egg, beaten
- 2 tbsp (30 mL) natural turbinado sugar, optional

Directions

Step 2:

Combine 1/2 cup (125 mL) water and 3 tbsp (45 mL) flour in small saucepan. Cook over medium heat, stirring constantly until thickened. Remove from heat. Cool.

Step 4:

Dissolve 1 tsp (5 mL) sugar in 1/2 cup (125 mL) warm water in large bowl of electric mixer. Sprinkle in yeast and let stand for 10 minutes or until frothy. Add salt, butter, condensed milk, and roux. Mix to combine. Add 3 cups (750 mL) of flour and beat on high speed until a soft dough forms. If dough is too soft to hold together, mix in additional flour 1 tbsp (15 mL) at a time. Dough should be very sticky.

Step 5:

Place dough in a large greased bowl, turning to grease all over. Cover with plastic wrap and let stand in warm area for 1 hour or until doubled in size. Grease an 8 1/2” x 4 1/2” (2 L) loaf pan.

Step 6:

Punch down dough; divide into 3 balls. Place in prepared pan. Cover loosely with plastic wrap and let rise in warm area for 1 hour or until doubled in size. Brush with beaten egg and sprinkle with turbinado sugar if desired.

Step 7:

Preheat oven to 400°F (220°C). Bake 20 minutes, reduce oven temperature to 350°F (180°C) and continue baking an additional 15-20 minutes or until an internal temperature of 190°F (88°C). Cover with foil if becoming too brown.

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