Milk Bread Recipe

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Prep. time : 60 minutes

Cook time : 35 minutes

Ready in 95 minutes

Level : Basic

Ingredients:

- All purpose flour 500g (1.1lbs)
- Milk 360g (12.7oz)
- Dry Yeast 7g (2Tsp)
- Salt 7g (2Tsp)
- Sugar 30g (1oz)
- Butter 50g (1.8oz)

Directions

1. Mix milk with yeast in a bowl until yeast dissolves.
2. Put flour, salt, sugar and yeast dissolved in milk into a stand mixer fitted with the hook attachment. Mix on low speed until the dough becomes smooth.
3. Add softened butter and continue mixing until smooth.
4. Leave the dough to ferment for about 40 minutes.
5. When the dough doubles in size, take it out of the mixing bowl. Divide the dough into four pieces, 235g (8.3oz) each, and make a ball out of each piece of dough.
6. From each ball, make a rope, approximately 30cm (12″) long.
7. Place two ropes parallel to each other on the counter. Then, place another two ropes perpendicularly to the first set.

8. The left vertical rope first goes over the bottom horizontal rope, and then under the top horizontal rope. The right vertical rope goes over the top, and then under the bottom horizontal rope.

9. Now, you again have four pairs of loose ends. Start braiding with the bottom pair by placing the right over the left rope. Repeat this with remaining three pairs.

10. Again, you have four new pairs of loose ends. Continue braiding by placing every left rope over every right one.

11. Finally, you again have four new pairs of loose ends, and finish the braiding using the initial pattern, meaning – the right over the left.

12. At the end, tuck the loose ends under the loaf, transfer the milk bread onto a paper lined baking tray, and leave it to rise for about 30 minutes.

13. When the bread rises, brush it with egg wash.

14. Bake milk bread at 180°C (350°F) for about 35-40 minutes, until nice and golden brown.

15. Take the bread out from the oven and leave it on a rack to cool down.