

Milk Bread

Ingredients

1 cup warm milk
1 tbsp milk
 $\frac{1}{4}$ cup sugar
1 tbsp sugar
2 tsp active dry yeast
3 cups all-purpose flour
1 tsp salt
2 large eggs
 $\frac{1}{3}$ cup melted butter

Directions

Preheat oven to 355° F.

Mix milk, 1 tbsp sugar, yeast, bloom for 10 mins. Combine combine flour, salt, and remaining sugar in a bowl. Add 1 egg, butter, yeast mix. Knead for 5-10 minutes until dough is formed. Place in oiled bowl, cover, and proof for 60 minutes. Punch gas from dough. Roll flat to about $\frac{1}{4}$ inch thickness. Roll dough on itself to form loaves. Place in greased loaf pan. Proof for 30 minutes. Mix 1 egg and 1 tbsp milk, brush on top of loaf. Bake 18-20 minutes. Cool before slicing.