

FLUFFY MILK TOAST

Richard Eldon Barber 7 July 2020 Morgan Hill, CA

Ingredients:

- Unbleached Flour
- Spring Water
- Baker's Sugar
- Sea Salt
- Active Dry Yeast
- 2 Large AA Eggs
- Instant Milk Powder
- Unsalted Butter
- Vegetable/Olive Oil

Mix in a bowl:

½ cup water @ 115°F

2 tsp active dry yeast

Stir occasionally for 5 minutes

Wisk with:

1 egg

2 tablespoons + 2 teaspoons instant dry milk powder

½ cup Tangzhong bread improver

3 tablespoons + 2 teaspoons refined sugar

Load into basket.

Add:

3 tablespoons unsalted butter, softened

2½ cups flour, unbleached

¼ teaspoon sea salt

Run Cuisinart program 8, "Dough" for 1h30m.

Beat 1 egg. Remove dough and oven bake with egg wash 35 minutes @ 350°F.

Reapply egg wash every 8 minutes.



Tangzhong bread improver:

1/3 cup flour, unbleached

1 cup water

Bring to 150° F

Seal and chill for several hours.