



## Recipe for Milk Buns - LeukeRecepten.nl

Make delicious milk buns yourself with this recipe made by blogger LeukeRecepten.nl. For homemade soft rolls that taste slightly sweet and are easy to prepare in the oven.

## Boodschappenlijstje

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Dr. Oetker Yeast 3x 7g

1-50-100101

€1.09

## Ingredients

- 20 gr butter
- 150 ml whole milk + for coating
- 2 eggs
- 2 tablespoons of sugar
- 3 g of dried yeast
- ½ teaspoon of salt
- 300 gr flour
- Oil for greasing
- Optional: 12 g of bread improver

## Necessities

- Baking tray with baking paper
- Mixer with dough hooks

## Preparation method

### Step 1: Making dough

Heat the milk lukewarm. Add the sugar and yeast and stir. Put the flour, salt and bread improver in a mixing bowl and mix together. Pour in the milk mixture and then also 1 egg and the soft butter. Mix well for a few minutes.

### Step 2: Knead dough

Remove the dough from the bowl and dust a work surface with a little flour. Knead the dough further with your hands. Also about 5 minutes. Mix and knead the dough in total for about 10 minutes. The dough feels a bit sticky at first, but the longer you mix and knead it will become smoother and less sticky.

Grease a bowl with a little oil. Shape the dough into a ball and place in the bowl. Cover with a slightly damp tea towel or cling film. Let the dough rise for about 1.5 hours in a warm place, preferably between 25 and 35 degrees, until it has certainly doubled.

### Step 3: Form dough

Then knead the dough briefly and shape it into 6 balls. Make nice even balls and shape them slightly elongated if necessary. Place on a baking tray lined with parchment paper. Sprinkle the top lightly with flour and cover with foil or slightly damp tea towel. Let rise for an hour.

### Step 4: Bake sandwiches

Heat the oven to 175 degrees (above bottom heat). Remove the foil or cloth from the dough balls. Beat the remaining egg with 2 tablespoons of milk and brush the buns generously with this. Bake the buns for about 20 minutes until golden brown and done. Then let them cool down or eat them warm with, for example, a little butter.

Tip: keep the sandwiches in a sealed plastic bag for a maximum of 2 to 3 days. You can also heat



them in the oven for a few minutes before eating. You can also freeze them after baking in a well sealed container.

This recipe has been made possible in part by [LeukeRecepten.nl](http://LeukeRecepten.nl)