



**Welcome to the King Arthur Baking School's Virtual Japanese Milk Bread class. In this 2.25-hour class, we'll guide you through the process of making a soft and pillowy Japanese-style bread, using the Tangzhong Method. Below you'll find a list of ingredients and equipment to have on hand and ready to go before class begins. Any prep work to be done before class is highlighted in yellow. In this class, we make both a loaf and 8 rolls. If you only want to make one or the other, you can cut the recipe and half. We look forward to baking with you!**

### **INGREDIENTS (total amount needed for the class)**

King Arthur Unbleached Bread Flour: 534 grams (4 1/4 cups + 3 tablespoons)

Dry milk powder: 24 grams (2 tablespoons + 2 teaspoons), optional

Salt: 2 teaspoons

SAF Gold yeast (osmotolerant): 16 grams (1 tablespoon + 2 teaspoons), instant yeast can be substituted\*

Sugar: 86 grams (1/4 cup + 3 tablespoons)

Unsalted butter: 96 grams (6 tablespoons), at room temperature

Milk: 236 grams (1 cup)

Water: 76 grams (1/4 cup + 1 tablespoon)

Eggs: 3 large, at room temperature

\*Because of the high sugar content of this dough, proofing takes longer than usual. Gold yeast will help reduce the proofing time. Instant yeast can be substituted, but proofing time will increase.

### **EQUIPMENT**

Stand mixer with dough hook

8 1/2" x 4 1/2" loaf pan AND 8" or 9" cake pan

Scale (preferred) or measuring cup set

Measuring spoons

Liquid measuring cup

Small saucepan

Whisk

Rubber spatula (plastic bowl scraper, optional)

Bench scraper or sharp knife

Plastic wrap



Non-stick pan spray

Pastry or silicone brush (optional)