

Soft and Buttery Filipino Monay Bread You'll Want to Bake Every Week

Filipino Monay Bread Recipe: Soft, Dense, and Perfectly Golden



OVEN
350°F

TIME
10 min

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INGREDIENTS

4 cups bread flour (or all-purpose flour)
... cup milk powder
2/3 cup sugar
1/8 teaspoon salt
3/4 cup lukewarm water (adjust as needed)
1 teaspoon instant yeast
... cup unsalted butter or margarine, softened
1 medium egg
2 tablespoons milk or evaporated milk

Ingredient Swaps & Tips:

Bread Flour vs. All-Purpose: Bread flour gives a chewier bite, but all-purpose works fine.

No Milk Powder? Substitute with liquid milk, but reduce water slightly.

Butter or Margarine: Either works-use what you have!

Evaporated Milk Finish: Adds shine and slight sweetness. Optional but recommended.

Step-by-Step Instructions:

Mix Dry IngredientsIn a large bowl, combine bread flour, milk powder, sugar, and salt. Stir until well distributed. Create a well in the center.

Activate YeastPour lukewarm water into the well and sprinkle the instant yeast over it. Stir gently to moisten.

Add Wet IngredientsAdd the softened butter and egg. Slowly mix in the surrounding flour mixture until a

dense dough forms.

Knead Knead the dough for 8-10 minutes until smooth and elastic. If dry, add water 1 tablespoon at a time.

First Rise Shape the dough into a ball, place in a greased bowl, cover with plastic wrap, and let it rise in a warm spot for about 1 hour.

Shape the Dough Punch down and knead lightly. Shape into a log and divide into 4 equal parts. Shape each into a ball, then halve each to make 8.

Second Rise Place on a baking tray, spaced apart. Slice each ball halfway across the top. Cover and let rise for 30 minutes.

Bake Bake at 160°C/350°F for 15-20 minutes, depending on how golden you like your crust.

Brush While Hot Remove from oven and immediately brush with milk for a shiny, slightly sticky finish.

Tips for Success:

Don't rush the rising time. Letting the dough double in size develops better flavor and texture.

Cut deep enough. That iconic Monay line needs a confident slice-about halfway down.

Use lukewarm water. Not hot! Too much heat will kill the yeast.

Want an extra glossy top? Mix a little sugar into the milk glaze.

Serving Suggestions:

Dip in Hot Chocolate or coffee for breakfast.

Slice and serve with cheese or Big Family Banana Pudding for a sweet snack.

Make a sandwich with leftover Chocolate Chip Banana Bread for the ultimate comfort pairing.

Storage Tips:

Room Temp: Store in a bread box or airtight container for up to 3 days.

DIRECTIONS

- 1. Mix : Dry Ingredients** In a large bowl, combine bread flour, milk powder, sugar, and salt. Stir until well distributed. Create a well in the center.
- 2. Activate : Yeast** Pour lukewarm water into the well and sprinkle the instant yeast over it. Stir gently to moisten.
- 3. Add : Wet Ingredients** Add the softened butter and egg. Slowly mix in the surrounding flour mixture until a dense dough forms.
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- 5. First : Rise** Shape the dough into a ball, place in a greased bowl, cover with plastic wrap, and let it rise in a warm spot for about 1 hour.
- 6. Shape the : Dough** Punch down and knead lightly. Shape into a log and divide into 4 equal parts. Shape each into a ball, then halve each to make 8.
- 7. Second : Rise** Place on a baking tray, spaced apart. Slice each ball halfway across the top. Cover and let rise for 30 minutes.
- 8. Bake:** Bake at 160°C/350°F for 15-20 minutes, depending on how golden you like your crust.
- 9. Brush : While Hot** Remove from oven and immediately brush with milk for a shiny, slightly sticky finish.
- 10. Tips for Success:** Don't rush the rising time. Letting the dough double in size develops better flavor and texture.
- 11. Cut deep enough.** That iconic Monay line needs a confident slice-about halfway down.
- 12. Use lukewarm water.** Not hot! Too much heat will kill the yeast.

13. Want an extra glossy top? Mix a little sugar into the milk glaze.
14. Serving Suggestions: Monay bread is incredibly versatile. Try these pairings:
15. Dip in : Hot Chocolate or coffee for breakfast.
16. Slice and serve with cheese or : Big Family Banana Pudding for a sweet snack.
17. Make a sandwich with leftover : Chocolate Chip Banana Bread for the ultimate comfort pairing.
18. For a cozy baking day, pair it with these : Pumpkin Spice Muffins and Chocolate Chip Cookie Bites.
19. Storage Tips: Room Temp: Store in a bread box or airtight container for up to 3 days.
20. Freezer: Freeze for up to 1 month. Wrap each bun in plastic and place in a freezer bag.
21. To Reheat: Microwave for 15 seconds or toast lightly.
22. For best results, don't brush with milk before freezing-do it after reheating.
23. More Baked Treats You'll Love: Love this Filipino bakery vibe? Try these:
24. These : Easy Pumpkin Spice Muffins
25. This : Chocolate Chip Banana Bread

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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