

Classic Ensaymada: Fluffy Filipino Brioche Rolls with Butter & Sugar

Get ready to indulge in a truly iconic Filipino delight:



OVEN
350°F

TIME
10 min

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INGREDIENTS

to create this classic and comforting Ensaymada:

DIRECTIONS

- steps, each one is straightforward, leading to a wonderfully rewarding baking experience that fills your home with the most inviting aroma.
- Why I : Love This Recipe
- Ensaymada holds a special place in my heart, evoking feelings of warmth and home. What I love most about this recipe is how it achieves that characteristic
- incredibly soft and tender crumb
- , which is the hallmark of a great Ensaymada. The subtle sweetness in the dough, combined with the rich butter coating and generous sugar topping, creates a delightful balance that's utterly addictive. It's a fantastic baking project that yields impressive results, proving that homemade bread, especially this kind of sweet brioche, is always worth the effort. Plus, sharing these with family and friends always brings immense joy!
- Ingredients
- Here's what you'll need to create this classic and comforting Ensaymada:
- For the : Dough:
- 3 1/4 cups
- bread flour
- (granulated)
- 2 1/4 tsp / 7g
- instant yeast
- evaporated milk
- unsalted butter
- for kneading (as needed)

17. For : Egg Wash & Topping:
18. (for egg wash)
19. (or softened butter) for topping
20. (granulated) for topping
21. Swaps and : Notes
22. Bread : Flour:
23. Recommended for its higher protein content, which helps create a chewier, more elastic, and fluffy crumb. All-purpose flour can be used, but the texture might be slightly less chewy.
24. Instant : Yeast:
25. This type of yeast can be mixed directly with dry ingredients. If using active dry yeast, you'll need to activate it in the warm milk and water first.

SWAPS & NOTES

Bread Flour: Recommended for its higher protein content, which helps create a chewier, more elastic, and fluffy crumb.

All-purpose flour can be used, but the texture might be slightly less chewy.

Instant Yeast: This type of yeast can be mixed directly with dry ingredients.

If using active dry yeast, you'll need to activate it in the warm milk and water first.

TIPS FOR SUCCESS

Kneading is Key: Proper kneading is essential for developing the gluten in the bread flour, resulting in a soft, elastic, and fluffy dough.

Warm Place for Rising: A warm, draft-free environment helps the yeast activate properly and ensures the dough rises well.

Don't Over-Flour: Add extra flour sparingly during kneading if the dough is too sticky.

Too much flour will make the Ensaymada dry.

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

Original recipe: <https://chefmaniac.com/classic-ensaymada-fluffy-filipino-brioche-rolls-with-butter-sugar/>