

Soft and Fluffy Condensed Milk Bread

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OVEN
350°F

TIME
5 min

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INGREDIENTS

3 cups all-purpose flour
1 can (14 oz) sweetened condensed milk
1 cup warm milk (105-115°F / 40-46°C)
2 teaspoons active dry yeast
... cup melted butter
‰ teaspoon salt

DIRECTIONS

1. Let's get this delicious : Condensed Milk Bread baking!
2. Activate : Yeast: In a small bowl, pour the 1 cup warm milk. Sprinkle the 2 teaspoons active dry yeast over the top. Gently stir, then let it sit for about 5 minutes until it becomes foamy. This indicates your yeast is active.
3. Combine : Dry Ingredients: In a large mixing bowl, whisk together the 3 cups all-purpose flour and ‰ teaspoon salt.
4. Mix : Dough: Pour the entire can of sweetened condensed milk, the ... cup melted butter, and the activated yeast mixture into the flour mixture.
5. Knead : Dough: Using a stand mixer with a dough hook attachment or by hand on a lightly floured surface, knead the dough for about 10 minutes. The dough should become smooth, elastic, and less sticky (though it will remain soft).
6. First : Rise: Lightly grease a clean large bowl. Place the kneaded dough in the greased bowl, turning it once to coat all sides. Cover the bowl tightly with plastic wrap or a clean kitchen towel. Allow the dough to rise in a warm, draft-free place for 1-2 hours, or until it has doubled in size.
7. Shape : Loaf: Once risen, gently punch down the dough to release the air. Turn the dough out onto a lightly floured surface. Shape it into a neat loaf and transfer it to a greased loaf pan (a 9x5 inch pan is ideal).
8. Second : Rise: Cover the loaf pan loosely with plastic wrap or a clean kitchen towel. Let the dough rise again for 30-45 minutes, or until it has puffed up and nearly doubled in size in the pan.

9. **Preheat : Oven & Bake:** While the dough is on its second rise, preheat your oven to 350°F (175°C). Once preheated and the dough has risen, place the loaf pan in the oven. Bake for 30-35 minutes, or until the top is golden brown and the internal temperature reaches 200-210°F (93-99°C) on an instant-read thermometer.
10. **Cool:** Remove the loaf from the oven. Let it cool in the pan for 5-10 minutes before carefully transferring it to a wire rack to cool completely. Slicing warm bread can sometimes make it gummy.

SWAPS & NOTES

Flour: All-purpose flour works perfectly for this recipe.

For a slightly different texture, you could try using bread flour, which might result in a chewier crumb.

Sweetened Condensed Milk: This is the star ingredient!

Do not substitute with evaporated milk or regular milk, as sweetened condensed milk provides both sweetness and a unique texture.

TIPS FOR SUCCESS

Yeast Activation: Ensure your warm milk is at the correct temperature (105-115°F) for yeast activation.

Too hot will kill it, too cold won't activate it.

Don't Rush Rising: Allow the dough to rise fully in both stages.

This is key for a light, fluffy texture.

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

Original recipe: <https://chefmaniac.com/soft-and-fluffy-condensed-milk-bread/>