

Choco Fever Dream

Heavenly Condensed Milk Bread Recipe

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 3 cups all-purpose flour
- [ ] 1/2 cup condensed milk
- [ ] 1/4 cup unsalted butter, softened
- [ ] 2 tsp active dry yeast
- [ ] 1/2 cup warm water (about 110°F)
- [ ] 2 tbsp sugar
- [ ] 1 tsp lemon zest
- [ ] 1/2 tsp salt

For the Glaze

- [ ] 1 tbsp melted butter
- [ ] 1 tsp honey (optional for extra shine)

Instructions

1. In a small bowl, dissolve the yeast and sugar in warm water; let sit 5-7 minutes until frothy.
2. In a large mixing bowl, combine flour, salt, condensed milk, softened butter, and lemon zest; add the frothy yeast mixture and stir until a shaggy dough forms.
3. Turn the dough onto a lightly floured surface and knead 8-10 minutes until smooth and elastic; the dough should pull away cleanly from the hands.
4. Place the dough in a greased bowl, cover with a damp towel, and let rise in a warm spot until doubled, about 45 minutes.
5. Punch down gently, shape into a loaf, and place in a greased 9-inch loaf pan; let rise again for 30 minutes while the oven preheats to 350°F.
6. Brush the top with melted butter (and honey if using); bake for 25-30 minutes until golden and a toothpick comes out clean.
7. Cool in the pan for 10 minutes, then transfer to a wire rack; enjoy warm or at room temperature.

Nutrition per serving

280 kcal	6 g	44 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the crust colors too quickly, cover loosely with foil for the last 10 minutes.
- A light sprinkle of coarse sugar before baking adds a subtle crunch.
- For extra softness, store the loaf wrapped in a clean kitchen towel.