

Choco Fever Dream

Soft Condensed Milk Bread - Pillowy Sweet Delight

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

Ingredients

Main Ingredients

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

Instructions

1. In a bowl, combine warm milk, sugar, and yeast; let it sit 5-7 minutes until foamy.
2. Add flour, condensed milk, melted butter, salt, and lemon zest; stir until a shaggy dough forms.
3. Turn onto a lightly floured surface and knead 6-8 minutes until smooth and elastic.
4. Place dough in a greased bowl, cover, and let rise 1 hour or until doubled.
5. Punch down, shape into a loaf, place in a greased pan, cover, and rise another 30 minutes.
6. Brush the top with melted butter, bake at 350°F for 25-30 minutes until golden.

Nutrition per serving

310 kcal	7 g	48 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- A gentle mist of water in the oven can keep the crust soft.
- If the top browns too quickly, tent with foil halfway through baking.
- For extra aroma, add a pinch of nutmeg with the zest.