



SLICED SWEET BREAD

INGREDIENTS :

• KANTIL Wheat Flour	1000 gr
• Granulated Sugar	180 gr
• Instant Yeast	24 gr
• Milk Powder	60 gr
• Cold liquid milk	500 gram
• Egg	2 pcs
• Yolk Egg	4 pcs
• Butter	150 gr
• Salt	15 gr
• Yellow food coloring	as needed



ADDITIONAL INGREDIENTS :

• Butter, melted (for brushing)	150 gr
• Margarine, melted (for brushing)	150 gr
• Granulated Sugar (for sprinkling)	as needed

HOW TO MAKE :

1. Mix the flour, sugar, instant yeast, and milk powder until well combined.
2. Add the cold milk and eggs, and knead until half-smooth.
3. Add butter, mix again until well incorporated. Then add salt and knead until the dough becomes smooth and elastic.
4. Divide the dough into 30-gram portions until all the dough is used up.
5. Take one portion, flatten it with a rolling pin, then shape it lengthwise to fit the mold (one pan holds 8 pieces). Repeat until all dough is shaped.
6. Proof the dough in a proofer until it rises to about half a centimeter from the top of the mold.
7. Brush the dough and bake until fully cooked.
8. Remove from the oven and let cool. Then slice and fill with the butter-margarine mixture.
9. Serve 2 pieces per portion.

Yields: 4 pans (each measuring 20 x 14 x 4 cm)

**FLOUR
RECOMMENDATION**

Cita Rasa Pangan Berkualitas

