



MILK BUNS

Makes 8 buns

Ingredients

550g (3½ cups) flour

½ cup (70g) Taupo Pure® milk powder

1¼ tsp (7g) dried yeast

1¼ cup (400ml) warm water

Sea salt (optional)

Directions

1. Add the dried yeast to the warm water and set aside for 5-10 minutes until it bubbles.
 2. In a stand mixer with a dough hook, mix together the flour and milk powder and salt if using.
 3. Start the mixer on low and stream in the yeast and water.
 4. As the mixture combines set the timer for 7 minutes.
 5. The mixture will become smooth. It may appear wet. It needs to wrap around the dough hook but still be like a wet ball.
 6. Spray a clean bowl with olive oil. Tip the dough into the clean bowl and cover with plastic wrap.
 7. Allow to rise in a warm place for 45 minutes.
 8. Tip out the dough onto a counter top, sprinkled with flour.
 9. Cut the dough into 8 equal pieces. Mould each piece of dough into balls with your hands.
 10. Heat the oven to 180°C (350°F, or Gas Mark 4) Fan Bake.
 11. Once the oven has reached temperature, bake the rolls for 25 minutes, until golden and crispy.
 12. Eat whilst still warm.
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Tips:

- If you want to keep the buns, wrap and keep in the fridge for up to 3 days. Then reheat in the oven, wrapped in foil.
 - You can also knead the mixture by hand. Use the palm of your hand to knead until the dough is super smooth and elastic. It should not be too dry.
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