Tang Zhong Soft Bread Rolls

Ingredients (6 small rolls)

- 540g plain flour
- 80g sugar
- 1tsp salt
- 1tbsp condensed milk or 1tbsp milk powder
- 3.5 tsp instant yeast
- 2 eggs
- 90ml milk
- 70g butter, melted

Tang Tzong

- 35g plain flour
- 165ml water or milk

Fillings (suggestions only)

- Cinnamon Sugar
- Cocoa powder
- Chocolate chips

Cooking Directions

- 1. Prepare tangzhong mixture: Mix flour and milk/water on low heat until thickens and lines appear. Cool to room temp before using.
- 2. Combine all ingredients in mixing bowl and knead on medium speed for 30min.
- 3. Rest dough in warm place until doubled in volume or for 1 hour.
- 4. Divide dough into six portions and roll into small rolls, adding fillings
- 5. Rest for another hour or until doubled in volume.
- 6. Preheat oven to 180c or 165c fanforced
- 7. Brush with egg wash and bake for 30min.