

## INGREDIENTS

240 ml (1 cup) warm milk;  
75 g (¼ cup) condensed milk;  
1 egg;  
30 g (2 tbsp) sugar;  
7 g (2 ¼ tsp) dry yeast;  
520 g (4 ¼ cup) flour  
1 tsp salt;  
50 g (¼ cup) butter, softened;  
45 g (3 tbsp) butter;  
45 g (3 tbsp) condensed milk.

## METHOD

Whisk warm milk with sugar and condensed milk. Add the dry yeast and an egg, whisk again.

Combine liquids with dry ingredients - flour and salt.

Work the dough with the dough hooks until it comes together. Add butter and knead for 10 minutes.

Set the dough aside for 1 hour.

Cut ⅔ of the dough and roll it out into a 25x40 cm rectangle.

Roll the dough into a log and cut this log into pieces. Place pieces of dough into a prepared baking pan and set aside.

To make smaller buns repeat the same process with leftover ⅓ of dough.

Set the buns aside for 1 hour.

Brush the top of each bun with egg wash before baking.

Bake at 180C/350F for 25-30 minutes. For smaller buns, 20 minutes will be enough.

Whisk equal parts of butter and condensed milk. Brush buns with this mixture while they are still warm.

Remove from the baking molds when they are fully cooled down.