



Long Livo

Soft Condensed Milk Bread - Pillowly 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
Calories

7 g
Protein

48 g
Carbs

9 g
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.