

Bread bun

Ingredients:

- * 500g flour
- * 10g salt
- * 10g sugar
- * 10g dry yeast
- * 250ml milk
- * 50g butter

Steps:

1. Mix the flour, salt, sugar, and yeast together in a bowl.
2. Add the milk and butter to the mixture and knead until a smooth dough is formed.
3. Cover the dough with a damp cloth and let it rise for 1 hour.
4. Punch down the dough and divide it into 8 equal pieces.
5. Shape each piece of dough into a round bun and place them on a baking sheet.
6. Let the buns rise for another 30 minutes.
7. Preheat the oven to 180°C and bake the buns for 15-20 minutes.
8. Remove the buns from the oven and let them cool before serving.