

Bread bun

Ingredients:

- 1 kg flour
- 1 kg water
- 1 kg salt
- 1 kg sugar
- 1 kg yeast
- 1 kg milk
- 1 kg eggs
- 1 kg butter
- 1 kg oil
- 1 kg sesame seeds

Steps:

1. Preheat the oven to 240°C.
2. Mix the flour, water, salt, sugar, yeast, milk, eggs, butter, and oil together in a bowl.
3. Knead the dough until it is soft and smooth.
4. Roll the dough out into a long strip and divide it into 10 equal pieces.
5. Shape each piece of dough into a round bun.
6. Sprinkle the sesame seeds on top of the buns.
7. Place the buns on a baking sheet and bake in the oven for 210 minutes.
8. Reduce the heat to 170°C and bake for an additional 1500 minutes.
9. Remove the buns from the oven and let them cool.
10. Serve the buns warm or at room temperature.