

# Conchitas Dough

English version



## Instructions

1. Have each ingredient ready and measured before you begin, and be careful to read the notes carefully. Mix the all-purpose flour, yeast, sugar, and salt in the bowl of a stand mixer on medium speed, just to mix well.
2. Add the butter and mix well (using the stand mixer with the hook attachment), then mix in the eggs and vanilla extract and slowly pour in the milk a little at a time until the dough looks cohesive (you may need less or more milk, as some flours absorb more liquid than others). Keep beating the mixture for about 7 minutes on medium speed. Add a little more flour around the inside of the bowl (2-3 tablespoons), just enough to make the dough pull away from the bowl. The dough should be soft and slightly sticky.
3. The dough should feel very smooth and elastic.
4. Turn the dough out onto the floured work surface and knead it enough to form a ball.
5. Put this ball of dough into a large greased bowl to rest. Cover it with plastic wrap (or wax paper) and a kitchen towel. Let the dough rise in a warm place for about 2 hours until it doubles in size. I usually turn on the light in my oven and place the bowl inside, near the light. Keep in mind that if your kitchen is cold, the dough will take longer to rise. Be patient and don't try to move on to the next step until the mixture has doubled in size.

