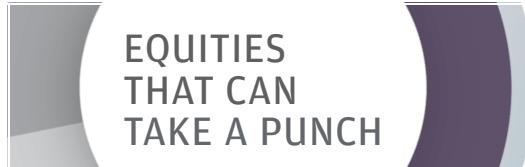


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MILK BREAD – AN EASY CHINESE BAKERY CLASSIC

PUBLISHED: **JANUARY 18, 2015** BY **JUDY** **707 COMMENTS**

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This Asian milk bread recipe is a triumph. I'm not exaggerating when I tell you that for months, we've searched, tested, and failed time and time again to nail down a perfect recipe for soft, buttery Asian bakery milk bread. Until this past weekend, that is, when we finally did it.

There are many milk bread recipes on the net, and many of them are quite complicated. No matter how closely I followed many of these recipes, on other food blogs and Chinese recipe sites alike, I was never satisfied with their outcomes. Often, they wouldn't come out anything like the picture! This futile search went on for about a year. Shameful, I know.

So where did this milk bread recipe come from? All along, it turned out that my cousin Heidi had the perfect recipe. Not only is this the absolutely closest recipe I've tried to the real deal Asian milk bread you find in Chinese grocery stores and Chinatown bakery shops, it's actually remarkably easy.



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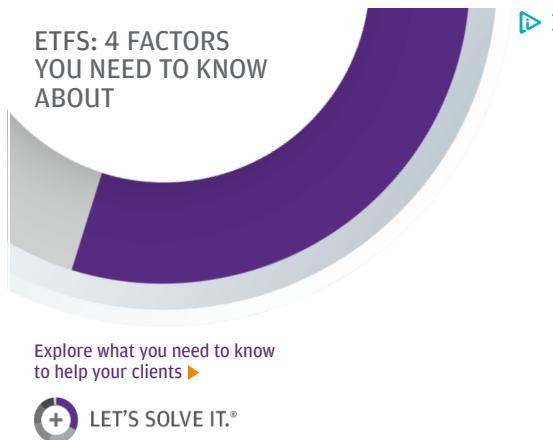
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You just have to put everything in the mixer to make the dough, proof for 60 minutes, knead the dough again, shape it, proof, and bake. No fancy ingredients or complicated steps. The final

My cousin told me that she'd been making this bread for years: two loaves a week. I can't believe I didn't think to ask her sooner. Ah well, all the stars eventually aligned, and I am now dizzy with happiness. Now that this search is over, I am going to start on the next recipe on my ever-growing list. But before I do, I am eager to share this super easy milk bread recipe with you so you can enjoy the fruits of my (mostly unnecessary) labor.

Just so you know, you can use a bread maker to make the dough for this recipe, but I'd recommend that you proof the dough separately, because bread maker's proofing setting is too hot for this bread.





Two remarks:

- I used 1% milk since that's what I had on hand, but you can use 2% or regular.
- You'll want to make the whole recipe which yields two loaves because one loaf will disappear in no time.
- **UPDATE:** There are many other creative ways to use this great milk bread recipe. Examples of our current recipes that you can make using this milk bread: **Cinnamon Raisin Buns, Hot Dog Buns, Chinese Roast Pork Buns, Coconut Buns (Cocktail Buns), Inside Out Coconut Buns and Pork Sung Buns!**

You'll need:

- 2/3 cup (158 ml) heavy cream (at room temperature)
- 1 cup, plus 1 tablespoon (total 250 ml) milk (at room temperature)
- 1 large egg (at room temperature)
- 1/3 cup (75 grams) sugar
- 1/2 cup (about 70 grams) cake flour, tap measuring cup to avoid air pockets
- 3 1/2 cups (about 500 grams) bread flour, tap measuring cup to avoid air pockets
- 1 tablespoon (11 grams) active dry yeast
- 1 1/2 teaspoons (7 grams) salt
- Egg wash: whisk together 1 egg with 1 teaspoon water
- Simple syrup (optional): 2 teaspoons of sugar dissolved in 2 teaspoons hot water

In the bowl of a **stand mixer**, add the ingredients in the following order: heavy cream, milk, egg, sugar, cake flour, bread flour, yeast, and salt. Use the dough hook attachment, and turn on the mixer to "stir." Let it go for 15 minutes, occasionally stopping the mixer to push the dough

bread flour, 1 tablespoon at a time until it comes together. If you don't have a mixer and would like to knead by hand, extend the kneading time by at least 5-10 minutes.

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After 15 minutes of mixing, the dough is ready for proofing. Cover the bowl with a damp towel and place in a warm spot for 1 hour. I proofed the dough in my oven (I had the oven on rapid proof for 5 minutes, turned the oven off, and then closed the oven door). The dough will grow to 1.5X its original size.

In the meantime, grease two baking vessels on all sides with butter. I used a standard loaf pan and a 9-inch round cake pan.

After the hour of proofing, put the dough back in the mixer and stir for another 5 minutes to get rid of air bubbles. Dump the dough on a lightly floured surface, and cut it in half. I made a loaf with one half of the dough by cutting it into 3 pieces and placing them in the loaf pan.



With the other half of the dough, I cut it into eight equal pieces and rolled them with my hands into 8-inch long pieces. Then I folded each “rope” in half and twisted it 3-4 times.



Then, I twisted the entire piece in on itself to make a knot. There's no strictly right or wrong way to achieve the knot. Just make sure that the dough gets twisted in on itself and the you're not pulling ends through the knot. It's should be round in shape with nothing poking out when you're done.

5/6/2018

Milk Bread - An Easy Chinese Bakery Classic - The Woks of Life





Once shaped, let the dough proof for another hour.





Preheat the oven to 350 degrees F. Brush the risen dough with egg wash. Bake the loaves for 23-25 minutes.



Remove from the oven to a **cooling rack** and brush the buns with sugar water to give them a really great shine, sweetness, and color.

5/6/2018

Milk Bread - An Easy Chinese Bakery Classic - The Woks of Life















To borrow a line from [Ina Garten](#), “how easy was that?”

Prep time

3 hours

Cook time

25 mins

Total time

3 hours 25 mins

This Asian milk bread recipe is a triumph. For months, we have searched and tested finally have a perfect recipe for soft, buttery Chinese bakery milk bread.

Author: Judy

Recipe type: Bread and Pizzaq

Cuisine: Chinese

Serves: 2 loaves

Ingredients

- $\frac{3}{4}$ cup (158 ml) heavy cream (at room temperature)
- 1 cup, plus 1 tablespoon (total 250 ml) milk (at room temperature)
- 1 large egg (at room temperature)
- $\frac{1}{3}$ cup (75 grams) sugar
- $\frac{1}{2}$ cup (about 70 grams) cake flour, tap measuring cup to avoid air pockets
- 3 $\frac{1}{2}$ cups (about 500 grams) bread flour, tap measuring cut to avoid air pockets
- 1 tablespoon (11 grams) active dry yeast
- 1 $\frac{1}{2}$ teaspoons (7 grams) salt
- Egg wash: whisk together 1 egg with 1 teaspoon water
- Simple syrup (optional): 2 teaspoons of sugar dissolved in 2 teaspoons hot water


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Instructions

1. In the bowl of a mixer, add ingredients in the following order: heavy cream, milk, egg, sugar, cake flour, bread flour, yeast, and salt. Use the dough hook attachment, and turn on the mixer to "stir." Let it go for 15 minutes, occasionally stopping the mixer to push the dough together. If you're in a humid climate and the dough is too sticky, feel free to add a little more flour $\frac{1}{4}$ cup at a time until it comes together. If you don't have a mixer and would like to knead by hand, extend the kneading time by 5-10 minutes.
2. After 15 minutes of mixing, the dough is ready for proofing. Cover the bowl with a damp towel and place in a warm spot for 1 hour. I proofed the dough in my oven (I had the oven on rapid proof for 5 minutes, turned the oven off, and then closed the oven door). The dough will grow to 1.5X its original size.
3. In the meantime, grease two baking vessels on all sides with butter. I used a standard loaf pan and a 9-inch round cake pan.
4. After the hour of proofing, put the dough back in the mixer and stir for another 5 minutes to get rid of air bubbles. Dump the dough on a lightly floured surface, and cut it in half. I made a loaf with one half of the dough by cutting it into 3 pieces and placing them in the loaf pan. With the other half of the dough, I cut it into eight equal pieces and made buns. Once shaped, let the dough proof for another hour.
5. Preheat the oven to 350 degrees F. Brush the risen dough with egg wash. Bake the loaves for 23-25 minutes. Remove from the oven and brush the buns with sugar water to give them a really great shine, sweetness, and color.

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707 COMMENTS



Joy says

April 23, 2018 at 2:32 AM

H, is cake flour the same as self raising flour?

[Reply](#)

Brenda says

April 12, 2018 at 2:46 PM

Fabulous bread! Did not have time to let the cream, milk, or egg come to room temperature. Also, did not have bread flour. Used a combination of cake flour and unbleached white flour as a substitute. Mixed all ingredients together by hand, kneaded 20 min total. I did have to work in at least another half-cup flour to reduce stickiness. But the bread loaf and the rolls were excellent! Thanks for sharing this amazing recipe!!

[Reply](#)

Judy says

April 12, 2018 at 3:19 PM

What a great dough it is and thank you for sharing your findings with our readers.

[Reply](#)



Donald says

March 31, 2018 at 4:32 PM

I made this recipe as rolls for my family last year at Christmas. They were so popular that my family are asking for them again now for Easter. As someone who has a great deal of experience making bread, I have to say that this is one of the best recipes I have ever encountered. The bread turns out exactly like in the pictures and pulls apart so beautifully! Thank you for all of the excellent recipes.

And now back to baking bread. ;-)

[Reply](#)



Judy says

April 12, 2018 at 1:33 PM

Thank you so much for your generous comment, Donald! Love it.

[Reply](#)



Jason says

March 25, 2018 at 9:41 AM

Hi, first thanks so much for the recipe. Growing up in Chinatown, these were readily available to purchase. But since moving to another state, these are a lot harder to come by.

This is my first experience baking bread. The bread turned out not fluffy and kinda hard and tough.

Can you provide any pointers on where I might have messed up?

another year).

I followed the instructions and kneaded it in a kitchen aid mixer on stir for 15 min. Probably like 10 min in, the bottom of the dough started sticking to the bottom of the bowl and it was only kneading the top portion. Sprinkled a table spoon of bread flour around the dough and fashioned it into one clump again, and turned on the machine to continue stirring (did this twice). Proofed it in the oven, had turned it on to 200F for about 2 min, turned it off and placed a pan of hot water on bottom rack and placed the kneaded dough on center rack.

In a breville toaster oven (with convection), I cooked the first batch at 350 F for 23 min outside (was probably like 45-50 F outdoors at the time).

Any ideas on what caused the bread to not come out fluffy like yours? Let me know if more information is needed at any step. Thanks in advance.

[Reply](#)



J says

March 29, 2018 at 10:31 AM

I have made before & the came out soft @ first but hardened when it cooled. I would like to hear her response on your bread issue. Thanks

[Reply](#)



Judy says

April 12, 2018 at 1:52 PM

Hi J, please store the bread in a zip-lock bag once it's cooled completely. They will also soften again when reheated in the microwave for 30 seconds or so.

[Reply](#)



Judy says
April 12, 2018 at 2:04 PM

Hi Jason, can you please read through the recipe and let me know if you've made any other changes? Did the dough rise during the two proofings?

[Reply](#)



Pat says
March 18, 2018 at 11:31 PM

Can I use half and half instead of heavy cream?

[Reply](#)



Judy says
March 20, 2018 at 3:57 PM

Hi Pat, yes, you can.

[Reply](#)



Pat says
March 21, 2018 at 7:11 PM

Thank you for your answer. My daughter is coming I know she will be so happy. YUM.
Thank you again.

[Reply](#)



Grace says

March 10, 2018 at 5:08 AM

Stumbled across your blog on Instagram and I'm loving reading through this recipe. Thank you for sharing! I've been meaning to make Asian style milk bread but have always been discouraged by difficult steps or the whole tangzhong method.

I'm going to try this recipe out tonight but I had one quick question: during your 2nd proof like when the dough is placed into the pans, do you proof it in your oven like you did during your 1st proof or do you proof it at room temperature?

[Reply](#)



Judy says

March 20, 2018 at 4:01 PM

Hi Grace, the 2nd proofing still happens in the oven. Please let us know how you like the recipe :-)

[Reply](#)



Lyndsay says

February 24, 2018 at 12:45 AM

If I am using this bread recipe to make your BBQ pork buns recipe, how many buns will this recipe make? I have loved many of your recipes in the past, and am excited to try this one tomorrow! I already have the pork marinating in the fridge. Thank you for your amazing recipes and thorough descriptions.



Bill says

February 24, 2018 at 5:59 PM

Hi Lyndsay, you should be able to make 16 regular size buns by using a kitchen scale to divide the dough into 16 equal dough balls. BTW, one time, I made 32 little buns as appetizers for a friend's party, and it worked out really well too. :-)

[Reply](#)



Diana says

February 14, 2018 at 8:04 AM

This turned out so sooo sooo well! My husband is requesting chasiu filling for this. Any idea how and where I can find that?

So yummy!!

[Reply](#)



Judy says

February 14, 2018 at 9:18 AM

Don't worry, Diana, we've got you covered. Here are the recipes for char siu and the recipe for char siu bao (just use our milk bread recipe for the dough).

You will make your hubby very happy :-)

[Reply](#)



Shantay says
February 12, 2018 at 9:21 PM

I've made this twice now. My family loves it. Thanks for this simple and delicious recipe.

[Reply](#)



Judy says
February 12, 2018 at 10:11 PM

Yeashhh...so happy! Thank you for leaving us a comment.

[Reply](#)



XJ says
January 30, 2018 at 4:34 PM

Hey thewoksoflife family!

I really love all your recipes and made a lot of them! ^^ Last week I made your hotdog buns recipe and it turned out amazing! I have a question about the ingredients of this milk bread, because last time I converted the amount of sugar from cups to grams. The recipe called for 1/3 cup; which is about 65 grams. However here the recipe calls for 1/3 cups, but also 115 grams? So is it 1/3 cup or 115 grams? Because then it should be 1/2+ cup of sugar.

I hope to hear from you! Thankyou very much!

XJ

[Reply](#)



HI XJ, thank you for catching my mistake. It should be 75 grams for the 1/3 cup sugar, and I just updated the post. Thank you again :-)

[Reply](#)



Pedro Rivera says

January 26, 2018 at 10:21 PM

Judy I Just Made your bread it was amazing the only change that I did was I added 50 grams of milk powder.

Question can you make the dough the day before refrigerate and bake the next day?

[Reply](#)



Judy says

January 29, 2018 at 9:53 PM

Hi Pedro, I have not tried that, but some readers have tried it and it worked.

[Reply](#)



Jo says

January 21, 2018 at 2:12 AM

Temperature? Humidity? Thank you.

[Reply](#)



Judy says

January 31, 2018 at 10:33 PM

Hi Jo, my oven has a rapid proof setting. I just turn it on for 5 minutes and then turn it off. By then, the temperature inside the oven should feel pretty warm, but not hot. Place the dough and immediate close the oven door. Set the timer for 60 minutes. You can also proof dough inside a microwave with a large glass of boiling water and the door closed. The boiling water will raise the temperature inside the microwave and the closed microwave door will help to maintain the temperature and lock in the humidity as well.

[Reply](#)



vicki says

January 17, 2018 at 11:54 AM

i have some leftover steak, gravy, and roasted potatoes i thought would be good for meat bun filling. i had this recipe saved specifically for this use but didnt realize it has a 1/3c sugar. that sounds awfully sweet when most recipes only have a couple of tablespoons of sugar. is this bread on the sweet side like hawaiian bread?

[Reply](#)



Judy says

January 17, 2018 at 12:56 PM

Hi Vicki, not too sweet, but definitely not bland. This bread is good for a meat filling bun.

[Reply](#)



Vicki Latham says
January 21, 2018 at 4:05 PM

thanks so much. i will definately try it!

[Reply](#)



Sharon McNamara says
January 10, 2018 at 10:49 AM

We had milky bread at a restaurant & it had a filling
Like pie it was so good
Do you have recipe for that?
Thanks

[Reply](#)



Judy says
January 10, 2018 at 12:16 PM

Hi Sharon, please look at our [Bakery link](#) and see if you find what you are looking for :-)

[Reply](#)



Alice says
December 31, 2017 at 9:56 AM

If I only want to make 1 loaf, can I divide the recipe in half?

And also after the 15 minutes kneading do I need to perform the window pane test?

[Reply](#)



Judy says

January 4, 2018 at 11:11 PM

Hi Alice, you can halve the recipe. Also, if you are kneading by hand, you need to increase the kneading time to about 20 to 25 minutes. No need to perform the window pane test unless you really want to :-)

[Reply](#)



Alice says

January 6, 2018 at 7:25 PM

I just tried it by dividing the recipe into half, and using just egg white (its easier than trying to divide the egg into 2) and it turns out great. Thanks for sharing this recipe! It's so easy to make and the bread is fantastic.

[Reply](#)



Judy says

January 6, 2018 at 8:35 PM

Yeahhh! Lovely! Thank you for leaving us a comment, Alice!

[Reply](#)



Anna Ferraraccio says
November 14, 2017 at 12:33 PM

I made this the day it was posted. I put everything in the bread machine, straight up cold – right out of the fridge and turned it on. I didn't do the topping part, but the bread that came out was spectacular! Very high and light, and pumpkin orange, but not sweet. I was concerned about how much sugar and yeast went in, higher than I normally use, but it came out great. If you don't have time to fuss with the rolls, it will work for a loaf and definitely works for a machine too. Great for a turkey sandwich the next day!

[Reply](#)



Judy says
November 14, 2017 at 1:07 PM

Excellent!!! Thank you so much for your lovely comment.

[Reply](#)



CF says
November 13, 2017 at 1:25 AM

Thank you for the recipe! I am planning to make this for my one year old baby. She is allergic to egg. What can I use to substitute the egg please? Or can I skip the egg entirely? Thank you.

[Reply](#)



Judy says
November 14, 2017 at 1:24 PM

HI CF, I'm very sorry, but I am afraid to give suggestions especially when a baby is involved :-)
I found this website: <https://www.egglesscooking.com/egg-substitutes/>, which might be helpful. Also, it's best to cross-check many different resources to be more sure.

[Reply](#)



CF says

November 14, 2017 at 10:20 PM

Many thanks, Judy. This is helpful!

[Reply](#)



Nancy Wong says

November 11, 2017 at 3:53 PM

Great recipe. Thanks !! ??

[Reply](#)



Judy says

November 11, 2017 at 10:26 PM

Thank you so much!

[Reply](#)



Kristen says

October 29, 2017 at 12:17 PM

Tried this yesterday but discovered I wouldn't have enough time to bake before leaving the house. Popped the shaped dough into the fridge overnight and baked this morning – BEAUTIFUL result. I also kneaded by hand and forgot to knead again before shaping the bread, but it still came out wonderful. Thanks for the recipe, and the metric measurements are very much appreciated!

[Reply](#)



Kristen says

October 29, 2017 at 12:27 PM

Also, parchment paper on the bottom (after greasing with butter) will help prevent the bottoms from browning too much. :-)

[Reply](#)



Judy says

November 11, 2017 at 10:36 PM

Wow, Kristen, thank you so, so much for this tip. I have never tried leaving the proofed dough overnight, but I know I can thanks to you :-)

[Reply](#)



Amy Thuy Tran says

October 26, 2017 at 8:50 PM

I have tried the recipe and turned out wonderful thank you so much.

Amy

[Reply](#)



Judy says

November 11, 2017 at 10:38 PM

Yaaaaahhhh! Love it! Thank you so much for your comment.

[Reply](#)



Daisy says

October 8, 2017 at 1:04 PM

Hello. Going to attempt this recipe for BBQ pork buns!! No butter in the bread?

[Reply](#)



Judy says

October 8, 2017 at 1:57 PM

Hi Daisy, only milk and cream, no butter!

[Reply](#)



Debbie says

Hi. Mine came out soft and fluffy but the bottoms came out a tad hard and overcooked. Should I lower the temperature or raise the rack? I baked them at 20 minutes. Thank you!

[Reply](#)



Judy says

October 8, 2017 at 2:03 PM

Hi Debbie, make sure your baking rack is in the middle of the oven. Also, it depends on the size of your loaf or buns. A loaf takes longer to bake, but individual buns takes less time. Check our [Chinese Bakery Link](#) for different buns and their cooking times.

[Reply](#)



Marcia Drake says

September 21, 2017 at 7:24 AM

I'm a retired chef and live in NC, I tried this recipe 9/20/17. It is an easier asian sweet roll recipe without going through the process of cooked dough (tangzhong). The finished roll is a soft good quality product, with top crust slightly sweet from the simple syrup.

[Reply](#)



Judy says

September 29, 2017 at 12:51 PM

Thank you very much, Marcia, for your approval and for taking the time to leave us a lovely comment :-)

[Reply](#)



Najat says

September 16, 2017 at 7:26 AM

Hiii Judy,

Thank you for the great recipe , I was just wandering if I don't have cake flour could I go for only bread flour ?? I would like to do the bread but I don't have cake flour, or if I can substitute with other flour??

[Reply](#)



Judy says

September 29, 2017 at 12:52 PM

Hi Najat, you can use all All-Purpose flour.

[Reply](#)



stella says

September 10, 2017 at 1:08 PM

Hi, any sub for heavy cream? i cannot find one in the grocery store.
Thanks.

[Reply](#)



Judy says

September 13, 2017 at 10:12 AM

[Reply](#)

Jodi says

August 30, 2017 at 2:24 AM

Amazing bread!! Texture and taste is like no other bread I've tasted.....well worth the effort! thanks:)

[Reply](#)

Judy says

August 31, 2017 at 4:12 PM

Thank you for your high praise, Jodi.

[Reply](#)

Rachel says

August 25, 2017 at 4:08 PM

Thanks for the recipe! I tried making it yesterday but my dough turned out too sticky, any reason why?

I've also seen quite a number of other bread recipes that calls for butter instead of heavy cream that is used here, can I know if using cream (less fat content than butter) would enhance the fluffiness of the bread?

Thanks again~!

[Reply](#)



Judy says

August 27, 2017 at 10:27 PM

Hi Rachel, did you use the ingredients as listed? If not, any change can affect the outcome. Not all breads are made equal, and this milk bread needs the milk fat in heavy cream.

[Reply](#)



Latasha says

July 28, 2017 at 10:00 AM

Hi, I absolutely love your milk bread recipe! I have a question. Can you freeze the rolls after they have been baked? Thank you!

[Reply](#)



Judy says

July 28, 2017 at 5:04 PM

Hi Latasha, I am pretty sure you can.

[Reply](#)



Rushikesh says

August 2, 2017 at 4:24 PM

Hey hi....

I wanna ask you one thing...how many quantity u wanna eat daily with Salad when you are looking for weight loss...

Please reply fast....plzzzzz



Judy says
August 2, 2017 at 5:11 PM

Hi Rushikesh, none? ... ok, maybe one :-) (Just want to verify that this recipe makes about 16 portions.)

[Reply](#)



Mary Ann Passerine says
July 26, 2017 at 9:48 PM

You don't use the cooked starter(tangzhong) mixture which seems to be somewhat traditional in soft Asian bread recipes. Any reason why?

[Reply](#)



fauzia says
July 27, 2017 at 7:33 AM

hi mary ann, i have tried using tangzhong. yes,it turns good as well. :)
but,for me judy's recepie, it much easier. you put all ingridient together and then kneed it. :D
while tangzhong. firstly,you have to make tangzhong and than you have to wait until the tangzhong cooling down than finally you can mix it with other ingridient.

[Reply](#)



fauzia says

July 26, 2017 at 8:39 PM

Hi Judy, thank you so much for sharing this recipie.

i have tried this recipie and my bread turn very softy and fluffy. i was so extremely happy,jud. :D

i have tried many bread recipie before with various technique from tangzhong until sleep over dough even i ever used such a bread improver to make my bread better. but,your bread recipie is the best,jud. :D

the ingridient just so simple and no need long time to make a bread like sleep over dough that i have to rest the dough starter about (12-16hr) :p

THANK YOU so much. my kids love it a lot.

btw,i knead the dough by hand about 20-30 mnt since my bread machine is broken :) but it was just fine. :D

[Reply](#)



Judy says

August 3, 2017 at 1:20 PM

Thank you so much for your kind words, Fauzia! I am just so happy that you and the kids enjoy this bread :-)

[Reply](#)



Candice says

July 26, 2017 at 12:25 PM

For some reason after 2 hours of initial proofing and an hour of secondary proofing, I could still

I had to add quite a bit more flour as my dough was pretty sticky (I used AP flour in place of the bread flour, not sure if that has anything to do with it) and found that the bread wasn't sweet enough. Next time I will try upping the sugar to half a cup, or even 3/4.

[Reply](#)



Judy says

August 3, 2017 at 1:33 PM

Hi Candice, I don't know why the yeast is still visible after twice proofing. You can try stirring and dissolving the yeast in milk first before adding all the other ingredients.

[Reply](#)



JJ Jetty says

July 23, 2017 at 4:24 PM

Nice recipe.. but the metrics are outta whack!

Cream – 316g

Milk – 500g

Eggs – 2pcs

Sugar – 130g

Cake Flour – 120g

Bread Flour – 840g

Yeast – 20g

Salt – 12g

[Reply](#)



Lin says

October 30, 2017 at 10:28 PM

I had a feeling something was up when I had to add a significant amount of extra bread flour to get it to come together. Proofing it now, I wonder how it'll turn out. I'll try these metrics next time.

[Reply](#)



Judy says

November 11, 2017 at 10:31 PM

Hi Lin, hope the bread came out milky, fluffy and to your liking :-)

[Reply](#)



Ryna says

July 15, 2017 at 6:37 AM

Hi, Would you be able to make this the night before, allow to proof in fridge and then bake the next morning?

[Reply](#)



Judy says

July 25, 2017 at 4:53 PM

Hi Ryna, I have not tried that before so it's hard to say.

[Reply](#)



I already tried and it turned out perfectly well!! Best recipe.. thx

[Reply](#)



Judy says

August 27, 2017 at 10:15 PM

Yeahh! Wonderful.

[Reply](#)



Christina says

June 26, 2017 at 10:54 PM

I just tried this recipe, and the bread came out wonderfully! And it was my first time making bread! Thank you so much for all of your help and for sharing this recipe with everyone. :)

I did have one question. The bottoms of the bread came out a little dry and dark brown--though the rest of the bread was light and fluffy (the tops were beautifully light brown from the egg wash). Was this because I put too much butter in the pan before baking?

Thank you again so much for your help. As this was my first time making bread, I definitely cannot wait to make more and use your other recipes. :)

[Reply](#)



Judy says
July 25, 2017 at 4:51 PM

Hi Christina, was the baking pan placed in the middle of the oven? Please pay attention to this little detail next time you bake.

[Reply](#)



Ciekiesha says
June 14, 2017 at 11:29 PM

Could you tell me what the cake flour does for the bread? I've made similar recipes, but only with bread flour. TIA!

[Reply](#)



Judy says
June 18, 2017 at 5:27 PM

Sorry, Ciekiesha, not sure if I can get this right because I am not a food scientist.

[Reply](#)



Samantha H says
July 3, 2017 at 2:13 AM

I'm a food science undergrad, and from what I've learned, bread flour has a much higher protein and gluten content as compared to all purpose flour, and cake flour has a lower protein & gluten content. The protein and gluten is what gives your product greater structure.

crumb, while bread needs much more structure, and thus uses bread flour.

I'm guessing that for this recipe, the cake flour there in place of some of the bread flour to help lighten up the gluten content in the bread, and make it a little lighter and fluffier than if it were all bread flour.

[Reply](#)



Faye says

June 13, 2017 at 12:55 PM

how long does it take to make this?

[Reply](#)



Judy says

June 13, 2017 at 9:30 PM

Hi Faye, it's about 3 hours between making the dough, the two proofing stages, and baking.

[Reply](#)



Coco says

June 7, 2017 at 1:46 PM

Tried making this twice but both times it came out really tough and not soft. Any advice?

[Reply](#)



June 11, 2017 at 7:57 PM

Hi Coco, can you please tell me what you did differently first?

[Reply](#)



María says

August 1, 2017 at 7:45 PM

I believe softness of the bread is related with kneading. Best results are obtained, in my personal experience, when you use a machine to knead the bread or when you are really really patient and knead by hand for a long time. Otherwise, bread will be tough and not soft and fluffy,

[Reply](#)



irene Gomez says

June 5, 2017 at 12:43 PM

Does the yeast proof with out being put in a 110 degrees water? I will try this as soon as I get your reply.. Just thinking because I use to bake buns but yours if different method.

[Reply](#)



Judy says

June 11, 2017 at 7:59 PM

Hi Irene, yes, it works.



Maggie says

June 2, 2017 at 7:03 PM

Hi judy,

The recipe says 'tap measuring cup to avoid air pockets'. Does mean not to use the spoon and level method?

[Reply](#)



Judy says

June 3, 2017 at 9:26 PM

Hi Maggie, you still need the spoon and level method. I also just added the metrics measurement for each ingredient as well.

[Reply](#)



Carlos says

May 27, 2017 at 4:23 PM

This came out absolutely perfectly. Thank you!

[Reply](#)



Judy says

June 3, 2017 at 7:22 PM

[Reply](#)

Vicky says

May 26, 2017 at 7:05 PM

I'm a total bread rookie. After the second proofing, the loaves and the twists completely lost their shapes and just became one big expanded dough piece in the pans. Any idea what I did wrong?

[Reply](#)

Judy says

June 3, 2017 at 9:29 PM

Hi Vicky, was the dough very wet? Dough does not hold shape if it's too wet.

[Reply](#)

gil says

August 25, 2017 at 10:32 PM

that means it is over proofed.

[Reply](#)

Alicia says

May 26, 2017 at 12:44 PM

Hi there, would you be able to provide the measurements in metrics? Grams / ml?
Thanks!

[Reply](#)



Judy says
June 3, 2017 at 9:28 PM

Hi Alicia, I finally added the measurements in metrics. Sorry for taking this long to do it!

[Reply](#)



Alicia says
June 24, 2017 at 2:54 AM

Thanks! Will try this soon!

[Reply](#)



Lizzie says
May 24, 2017 at 9:07 PM

I made this bread. Absolutely wonderful. And it looked just like the pictures! I made my cream and other ingredients that I did not have on hand. I am high altitude so the adjustments I made were perfect. Thank you so much. Light and melts in my mouth. My father-in-law called to tell me how much he likes this bread. He has never called before. This is a 5 Star.

[Reply](#)



May 25, 2017 at 12:00 AM

Yeahhhh...another happy ending! Thank you for your lovely comment, Lizzie.

[Reply](#)



jason says

May 17, 2017 at 8:47 AM

hello,

i was just wondering if SAF instant yeast would be or can be a substitute in place of active dry yeast. I can never get enough of this site, I always come back here, it's like my home away from home. I grew up in Honolulu, Chinatown and brings back so many memories, I now live in the pacific northwest but its quite a drive for me to get to seattle's chinatown international district, at least i can come here virtually and eat with my eyes, thank you for a wonderful site.

[Reply](#)



Judy says

May 24, 2017 at 6:56 PM

Hi Jason, I have never used SAF instant yeast before so I don't know how to comment. Do you have a Costco near you? You can buy a big bag of active dry yeast for about 5 dollars. Also, you can find active dry yeast at any supermarket.

[Reply](#)



Olá Judy sou brasileira to encantada com sua receita de pão de leite gostaria de saber o que é farinha de bolo e a farinha de pao qual e a diferença..

[Reply](#)



Judy says

May 12, 2017 at 1:02 PM

Hi Solange, so glad you like the milk bread recipe. Cake flour has low gluten and bread flour has high gluten.

[Reply](#)



Trisha Cua says

May 5, 2017 at 1:03 AM

can i substitute the active dry yeast with instant yeast?

[Reply](#)



Trisha Cua says

May 5, 2017 at 1:24 AM

also should i sift the flour before measuring it?

[Reply](#)



May 12, 2017 at 1:04 PM

Trisha, no need.

[Reply](#)



Judy says

May 12, 2017 at 1:16 PM

Hi Trisha, you can use it unless you can't find active dry yeast, although I have never tried it. I have read that it works the same when the proofing time goes past an hour, which is what this recipe calls for.

[Reply](#)



Mai says

May 3, 2017 at 8:53 PM

How many inside out coconut buns can I make following this recipe? thanks.

[Reply](#)



Judy says

May 4, 2017 at 12:01 AM

Hi Mai, you should be able to make about 12 to 14 buns.

[Reply](#)



Ashley says

April 28, 2017 at 11:31 PM

Thanks for this recipe! We were recently in Beijing and ate way too many slices of something call wheat bread. Is this recipe similar to that?

[Reply](#)



Judy says

May 4, 2017 at 12:02 AM

Hi Ashley, not the same, but very similar softness.

[Reply](#)



Jetty says

April 25, 2017 at 6:24 PM

Would you happen to have this recipe done on weight?

[Reply](#)



Judy says

April 28, 2017 at 10:28 PM

Yes, I will update the recipe with weight measurements. Thank you, Jetty!

[Reply](#)



Samantha says
April 25, 2017 at 3:34 PM

Hi, I tried making this recipe twice, but both times I really couldnt tell when the dough was done being kneaded, when it was done proofing, and when it had been rested enough to go into the oven. My bread always comes out decent, but by the time it cools to room temp, it's become hard & dry and lost its quality. My bread does not have the "strands" you see when you peel it apart, it peels apart more like a piece of cake. This leads me to believe that the gluten was not developed enough... but what do you think? Would you possibly be able to provide a more detailed description of what the bread should look like at the end of every stage? That would be soooo helpful! Thanks!

[Reply](#)



Judy says
April 28, 2017 at 10:27 PM

Hi Samantha, did you make any ingredient changes to the recipe? Also, if the bread pulls apart like a piece of cake, it sounds like the dough did not finish proofing. Depending on the ambient temperature and climate, sometimes it takes more than an hour for the dough to double in size. Maybe you can give me more details about your baking process, so I can better answer your questions.

[Reply](#)



Samantha says
June 4, 2017 at 8:31 PM

Thanks Judy! I will definitely come back and let you know the details of my process the next time i make it..

for now, my biggest struggle is being able to tell if the dough is too wet or dry, or just right, after the initial mixing of the ingredients (where the instructions say to feel free to add more flour if too sticky). Could you describe what the dough should adequately

smooth and pass the window pane test?

lastly, since we are supposed to proof it twice, i just wanted to confirm... how much should the dough just have expanded after the first proof, and after the 2nd proof? Should it double in size... or expand 1.5times..?

Thank you so much for your help.

Reply



Judy says

June 11, 2017 at 9:18 PM

Hi Samantha, I assume you are using a stand mixer to mix the dough. The dough should be barely lifting off the side of the mixing bowl as the dough hook turns. The dough should still look sticky, but not sticky enough to stick to your fingers and very soft to the touch. Also, the dough should double in size after the first proofing (it might take longer than one hour depending on proofing temperature), and grow about 1.75 times after the second proofing.

Reply



Samantha H says

July 20, 2017 at 8:42 PM

Judy,

I gave it another try, but this time I took the dough out of the mixer after 15 minutes of kneading, and decided to hand knead the rest of the way, until the dough followed your description, and was shiny and smooth. I realize that the previous times it failed because my dough, though it was kneaded for 15 minutes in the mixer, was not even close to being done kneading (it was not smooth, shiny, and was still sticky). Not sure why this is, but I think the "stir" setting on my mixer is not as strong as your mixer, and so even after 15 minutes, it needed a lot more kneading. Once I kneaded for about 35 minutes, it reached that point and finally looked smooth and shiny & ready for fermentation. and the bread came out soooo great!!!!!! Thank you so much for your help!



Judy says
July 25, 2017 at 4:55 PM

AMAZING!!! YOU HAVE ARRIVED! :-)



AigooYuanFen says
April 25, 2017 at 8:46 AM

What kind of replacement would you recommend for heavy cream ?
Would cream cheese or light cream work ?
Also would cutting down the sugar change anything ?
I'm diabetic so I would prefer less sugar....

[Reply](#)



Judy says
April 28, 2017 at 10:06 PM

Hi AigooYuanFen, you can use light cream instead of heavy cream, but not cream cheese.
Also, cutting down the sugar will change the taste, but not the texture.

[Reply](#)



April 22, 2017 at 3:09 PM

I can't wait to make this – bringing my ingredients to room temp as I type. I spent part of a summer with a Japanese family in Hokkaido back in the mid-80's. This luscious bread was delivered to the home each morning and eaten with a sweet butter – tasted like butter and powdered sugar to me. I have always wanted to savor that taste again. I am hoping this is the flavor I remember when it is done baking. Thank you so much!

[Reply](#)

Judy says

April 28, 2017 at 10:03 PM

Hi Shelly, I am really eager to hear how it went, knowing that you had it so often in the 80's.
:-)

[Reply](#)

Clare says

April 14, 2017 at 11:11 AM

This is my second attempt at milk bread (first time I tried a different recipe). I've followed this recipe step by step and yet, the result has been disappointing :(I don't know what I've done wrong, but it was definitely something I did! The crumb is not soft, it's more like normal bread (holes/honeycombed). Also, after the second proofing, my rolls went flat. The only things that might have affected is perhaps using self-raising flour (I'm from the UK) instead of cake flour, or the oven being a bit too hot when proofing, since the lower oven had chips cooking at 200 degrees. Or maybe the milk was a bit too cold? I wish I had more cream to try again, defeat is not an option!

[Reply](#)



April 19, 2017 at 4:03 PM

Hi Clare, how about trying the recipe again with all the “issues” (you mentioned) eliminated? It will be worth your time (and ingredients) when you get it right. I promise!

[Reply](#)



Clare says

April 27, 2017 at 4:55 AM

Hey Judy,

I'm giving it a shot again today. I have a question about the baking temperature – Is it for fan assisted oven? Or is it for conventional oven? Thanks!

[Reply](#)



Clare says

April 27, 2017 at 4:16 PM

Hi again Judy,

I'm back with results, and they were positive – what a success! I left the dough proof for 90 minutes accidentally, which made it rise to 2x the size. Both times the dough and buns were covered with cling film, and I put a small bowl of boiled water inside the oven to add a bit of humidity. The result was awesome. Since I use a fan assisted oven, I baked them at 160° C for the first 10 minutes and then increased it to 165°C for the last 7 minutes. Great golden top and lovely super fluffy texture as a result. Yummy!

Thanks for your recipe, it'll be my go-to from now on ?. 5/5 from my friends and family as well.

[Reply](#)



April 28, 2017 at 9:09 PM

Wow Clare, I am so glad that you decided to give it another try. Thank you so much!!!

[Reply](#)

gil says

August 25, 2017 at 10:42 PM

when the dough fell flat, that means the proofing went too long to the point that it reaches the peak, then it will die and even if you bake it, its still flat.

[Reply](#)

Whitney says

April 3, 2017 at 10:09 AM

I made this with rapid rise yeast and all purpose flour sifted twice as an altetnative to what's suggested in the recipe. It turned out really well. I would use a package and a half of yeast next time (there will be a next time!) to give it a bit more rise.

[Reply](#)

Judy says

April 19, 2017 at 4:05 PM

Hi Whitney, a BIG thank you for verifying on the rapid rise yeast and the all-purpose flour. I am sure many readers will find your tips VERY helpful.

[Reply](#)



Corinne says

March 29, 2017 at 6:07 PM

Hi! I was going to try to make pork buns with this recipe. After you fill the dough with meat, do you still let the buns pouf for 1 hour? Thanks!

[Reply](#)



Judy says

April 19, 2017 at 4:10 PM

Hi Corinne, I am sure you will find our [roasted pork bun](#) recipe helpful, but you can use our Milk Bread recipe for the dough.

[Reply](#)



janet says

March 28, 2017 at 6:04 PM

the texture of this bread would make perfect Easter hot cross buns. Could I add currants to the dough balls? Then frost them after the egg and sugar wash? They are so light and fluffy!!

[Reply](#)



Judy says
March 28, 2017 at 7:52 PM

Hi Janet, that's a great idea! I am sure they will be very good.

[Reply](#)



Ann Tan says
March 8, 2017 at 9:16 AM

Hi! I tried making this. I need to put an extra 1 1/2 cups of flour for it to come together and not be sticky. I live in a very humid country. I was wondering if I should add the other dry ingredients as well (sugar and salt) because the end product taste a bit blunt. Thanks!

[Reply](#)



Judy says
March 8, 2017 at 1:24 PM

Hi Ann, if you live in a humid climate, it's better to reduce the liquid rather than adding more flour. You can omit the "1 tablespoon milk", plus a bit more if you have to.

[Reply](#)



Heather says
March 5, 2017 at 7:51 AM

I have made this bread many times and love it! The bread always turns out just like your photos
Look, I am not doing a thumbs down, I do not think this bread would hold up well to a thumbs down

bread is very soft. I've only ever made them as you directed with the 3 little loaves in the one pan. Thanks you so much for this wonderful recipe!

[Reply](#)



Judy says

March 8, 2017 at 1:31 PM

Hi Heather, we used the same Milk Bread recipe for our [red bean bread](#) which is similar to the swirl loaf. You can follow the red bean bread recipe as a guideline.

[Reply](#)



zendegy says

May 15, 2017 at 9:16 AM

I always make both cinnamon/raisin/nut swirl bread and buns and cardamom swirl buns and bread when I make it. It is beloved by my daughters above all my other bread recipes and I often give it as gifts to elclaims of delight. It is amazing!

[Reply](#)



Judy says

May 24, 2017 at 6:49 PM

Thank you so much for your approval!!!

[Reply](#)



Poe says

February 24, 2017 at 7:42 PM

Hello! My seams went away... between the three balls of dough that went into the loaf... what did I do wrong?

[Reply](#)



Judy says

February 26, 2017 at 10:36 PM

Hi Poe, it could be a couple of issues: 1) the dough might be too wet. 2) it might not have enough (milk) fat. Did you make any changes to the recipe?

[Reply](#)



Elena says

February 18, 2017 at 7:39 PM

Hey,
Can we substitute the flour to all purpose flour?
Thanks

[Reply](#)



Judy says

February 22, 2017 at 11:14 PM

Hi Elena, I have not tried that, but it's worth a shot.

[Reply](#)



geebz says
April 1, 2017 at 9:15 PM

Elena,

I have done this successfully and usually sift my AP flour before baking with it. Good luck!

This recipe is a base for many of my baked items.

[Reply](#)



Michelle says
February 14, 2017 at 11:37 AM

Hi Judy,

First, thanks for all the recipes. My fiancée is loving it!! I am trying to make this bread again, my first time the bread could have been a brick! I did something really wrong.

Can you give me weight measurements for the flour? I think that is where I went wrong. I might have over packed my measuring cups after tapping them too much..maybe. Please help!!

[Reply](#)



Judy says
February 16, 2017 at 12:14 AM

Hi Michelle, yes, the plan is to make a batch and update all the recipes that involve milk bread with weight measurements.

[Reply](#)



marg says

February 12, 2017 at 10:49 PM

hello can I make this milk bread with whole wheat bread flour and part white bread flour?

[Reply](#)



Judy says

February 16, 2017 at 12:12 AM

Hi marg, I have never tried that. I am sure it's doable, but I suspect the texture will not be as soft.

[Reply](#)



Anna says

February 9, 2017 at 2:24 PM

I just made the bread and it came out amazing. One question though, I used a kitchen aid stand mix to knead the dough and it seemed to have trouble kneading it. I had to unlock it for it to continue to work (smoke started to come out when it was in the locked position). Is that normal? Or is there something wrong with my dough, making it to tough? It came out amazing

[Reply](#)



Judy says

February 9, 2017 at 3:08 PM

Hi Anna, my mixer is a professional series, but it also has difficulties with bread dough in larger quantities. Maybe try half the recipe to make a smaller batch. Smoke coming out of the mixer is an indication that it's over-heating, which can be dangerous! Definitely not a good

[Reply](#)

Anna says

February 19, 2017 at 9:56 AM

If I cut the recipe in half, do you think I can still use a whole egg for it?

Also, do you think I can use a bread maker to make the same recipe?

Thanks,

[Reply](#)

Judy says

February 22, 2017 at 10:27 PM

Hi Anna, when cutting the recipe in half, beat the whole egg and only use half of it. Also, I think the bread machine's proofing setting is too high for this bread, so I wouldn't recommend it.

[Reply](#)

Leanne says

February 5, 2017 at 6:55 PM

I have made this bread a couple of times and it really does produce the softest bread ever! However, my family is saying it is a bit too soft, almost goey texture in the month. I think it might be the heavy cream so I reduce it a bit but it was still goey in the month. Would you have any suggestions? thanks for such a wonderful recipe

[Reply](#)

Judy says

February 9, 2017 at 3:22 PM

Hi Leanne, sounds like your dough might be too wet. You should add a couple tablespoons of bread flour next time and see how your family likes it.

[Reply](#)

Roneka Muhammed says

February 4, 2017 at 10:07 PM

Thank you for this recipe! My other recipe calls for powdered milk and I never have quite gotten the hang of making that recipe successfully. I made this bread today. Let me tell you, the rolls were gone within three minutes of coming out of the oven. I forgot to re-dampen my towel for the second poof and ruined the top of the loaf and the rolls. (Maybe you should add a reminder to the directions for novice bakers like me.) I decided applying the egg wash and then placed both pans, uncovered, back into the oven for an additional 20 minutes to regain some of the height that was lost from pulling the dry towel off of my once beautifully prepared rolls and bread loaf. I would caution those that have a convection oven to only cook the bread for 20 minutes. The rolls did not look as perfect as I would have liked, but my family didn't seem to mind as they gobbled them down. The bread loaf and the rolls are dense and not as flaky as I imagined that they would be. I followed the recipe to the letter, used my Kitchen Aide Professional mixer with the hook attachment, and a convection oven. The only alteration was the additional rise time due to the dry towel fiasco. I wonder how this recipe would turn out if I only used cake flour and no bread flour. I think that I will try that tomorrow. I'm also wondering if my mixer over kneaded the dough leaving me with tougher bread..... Next weekend I will try the recipe, as written but will only knead the dough for 10 minutes instead of 15 and see if I get a flakier result.

By the way, my son told me that If I keep him supplied with the bread rolls that he will never touch another English muffin. That is a great feat in itself because he has been eating two every morning for the last ten years. No eggs, no meat just two English muffins with butter and apple jelly. If for nothing else thank you for freeing me of his addiction to those darned muffins!

[Reply](#)

Janet says

February 5, 2017 at 11:39 PM

I thought about using a different flour combination as well, but I am thinking cake flour only will be too flaky for a bread. I was thinking of using all purpose flour instead of the bread and cake flour mix. Pls let us know how it turns out. Thanks

[Reply](#)

Judy says

February 9, 2017 at 3:44 PM

Hi Roneka, sounds like you did a great job! I think the reason why the bread is not as fluffy is because the dough might be too dense—you might want to cut back on the bread flour just a bit. You may need to proof it longer as well!

[Reply](#)

Neah says

January 28, 2017 at 1:54 PM

I've been wanting to try this recipe for some time now but I only have rapid rise yeast on hand. Can I use the rapid rise instead?

[Reply](#)

Judy says

Hi Neah, I have not used rapid rise yeast, but you can give it a try. You might have to reduce the proofing time. The proofing is done when the dough doubles in size.

[Reply](#)



Sheila says

January 22, 2017 at 10:04 AM

I've been looking for a dough to use in making cinnamon rolls but none were just right. I made this bread (half in knots like you did – wow, yum) and the first thing out of my husband's mouth was "Well, I guess you've found your cinnamon bun recipe!" We truly do share a brain as this was my exact thought at the time. I have everything ready to go this morning for cinnamon rolls. I'd say "wish me luck" but armed with this recipe I don't think I'll need it!

Sunday brunch at my place, y'all come on over!

[Reply](#)



Judy says

January 22, 2017 at 12:57 PM

Wow, how wonderful, Sheila! Hope everyone enjoys your success ;-) Happy Sunday (brunch)!

[Reply](#)



Kai says

January 16, 2017 at 12:45 AM

the end results, however I was wondering how can I make the dough more sturdier to hold its shape? Because the dough I ended up with kept flattening even though I shaped it into balls. Also the dough was still somewhat tacky after the first proof, so I had to use a lot of flour for dusting. As for the heavy cream substitution I used: 3/4c milk, 1/4c butter and for the cake flour substitution, it was a mixture of flour and cornstarch. And I did add everything in order as written in the recipe.

[Reply](#)



Judy says

January 16, 2017 at 7:14 PM

Hi Kai, if your dough does not hold its shape, that means it's too wet. Please try again and follow the recipe exactly to get that soft plump milk bread :-)

[Reply](#)



Kai says

January 21, 2017 at 4:30 PM

Ah yes that was the problem. When I substituted the heavy cream, I ended up using the whole 1 cup instead of only 2/3 cup. I made it again and my dough was much easier to work with and hold its shapes much better now. Thank you for the pointer! :)

[Reply](#)



Judy says

January 21, 2017 at 4:35 PM

I love happy endings!!!

[Reply](#)



Cynthia says

January 9, 2017 at 10:16 AM

Can't wait to try this recipe out... Quick question: most other Hokkaido/milk bun recipes I've found on the internet use the tangzhong method (making a roux with flour and milk and then mixing that into the dough) which I tried a long time ago and which produce a beautifully springy, tender bread that stays "fresh" for over a week. I am surprised that your recipe does not use the tangzhong method, and was wondering how it affects the shelf life of the finished product. How many days would you say this bread can go before the crumb becomes, well, crumblier and on its way to stale? (This is assuming, of course, that the bread made with this recipe lasts for more than a day or two before being utterly devoured.) Thanks!

[Reply](#)



Judy says

January 9, 2017 at 1:57 PM

Hi Cynthia, I would say the shelf life is about 2 to 3 days. I think it's actually better to freeze the leftovers and microwave for 30 seconds to reheat.

[Reply](#)



Jason Davis says

January 3, 2017 at 3:18 PM

This. Was. SPECTACULAR!

Definitely saving this recipe to make over and over and over!

[Reply](#)

Judy says
January 5, 2017 at 8:49 PM

Fabulous! Thank you, Jason!

[Reply](#)

san says
November 30, 2016 at 12:33 PM

I am used to weighing ingredients, especially flour so I weighed the bread and cake flours today.....packing 1/2 cup of each flour by tapping produced 65 to 75 gm of cake flour and 75 to 85 gms of bread flour.....these differences of 5 to 10 gms... could be the reason why people have different results. It is a rainy day today so I ended up adding 1 1/2 Tbsp of BF during the mixing. I wrote down the weights of my flours today and I intend to continue to do this for a few times then use an average of these weights in the future so my bread can be more consistent. I suggest people also do this to obtain consistent results of this wonderful recipe. Thanks for sharing!

[Reply](#)

Judy says
December 2, 2016 at 5:19 PM

Thank you so much for sharing your baking tips. I am so impressed with your diligence.

[Reply](#)



donaleen says

November 21, 2016 at 9:54 AM

I used this recipe to make pork buns and they are fabulous. However, this makes less dough than the pork bun dough recipe (4 cups of flour total for this and 5 cups of flour for the other recipe). I couldn't manage 2 T of filling and had to cut back to 1.5 T per bun. I am thinking of increasing the amounts in this recipe so I can make larger buns with more filling. What do you do when you use this dough for buns? Do you increase the recipe?

It is an excellent soft dough and great for the buns. It does rise a bit slowly. Also thinking of increasing the amount of yeast. Any comments on this.

[Reply](#)



Judy says

November 21, 2016 at 11:06 PM

Hi Donaleen, don't change the size of the pork buns or increase the amount of yeast. 1st, you can make 1.5 times of the milk bread dough for pork buns. See our [Chinese bakery](#) for other bun ideas to use up any leftover dough if you have. (Just so you know, we used this milk bread dough for pretty much all the buns listed in the Chinese bakery section.) Re 2nd question about the slow proofing, see if you can increase the proofing temperature. The dough proofs faster in warmer temperature. Please make sure the proofing condition is warmer, but not hot.

[Reply](#)



donaleen says

November 22, 2016 at 10:46 AM

Thanks for the response, Judy. However I am confused by what you said. Did you make the pork buns with a single recipe for dough AND use all the filling? It definitely is less dough than the original bun dough recipe. I divided the dough into 16 parts, making each bun smaller because there is less dough. You say don't change the size of the buns.

[Reply](#)

Judy says

December 2, 2016 at 5:29 PM

Hi Donaleen, noted that the milk bread recipe produces less dough, which is why I suggested that you make 1.5x (so instead of 100% of the recipe, you make 150% of the recipe) of the milk bread recipe in order to produce more dough to make the pork buns. I know my words can be confusing sometimes, but I hope it's clear now :-)

[Reply](#)

kitty says

December 28, 2016 at 7:42 PM

Exactly the question I needed answered! I made a batch of pork today and want to make buns tomorrow. And I really want to use this recipe! So 1.5X the recipe as written is what I will use. Thanks! BTW, I don't have cake flour in the pantry, but I know there is a simple substitution you can do with all purpose flour with added cornstarch. So, I will give that a try.



Judy says

December 30, 2016 at 10:15 PM

Hi Kitty, good going, I know everything turned out great from your other comment.



January 4, 2017 at 6:56 PM

I make 1.5 x the recipe and use the extra dough for a few cinnamon buns. I love this dough.



Judy says

January 5, 2017 at 8:48 PM

Me too, Donaleen, me too!



Jenny says

June 12, 2017 at 10:58 AM

Just wondering...If I wish to double the portion of this milk bread dough, do I double the portion of yeast? I plan to use fresh yeast that should be double the portion of active yeast.



Judy says

June 12, 2017 at 2:09 PM

Hi Jenny, I think you should make two separate batches instead of doubling the recipe, because this recipe is already large enough for two loaves.



Jan says

November 3, 2016 at 12:38 AM

I made this today but used tinned coconut cream. It tastes wonderful but I did need to leave it to rise much longer for both risings. I took a photo but can't see how to add.

[Reply](#)



Judy says

November 7, 2016 at 4:51 PM

Hi Jan, I am so glad it worked out and I love the idea of adding coconut cream. Thank you for commenting.

[Reply](#)



Michael Hannan says

November 1, 2016 at 3:54 PM

This recipe looked like exactly what I wanted so I decided to give it a go. I was dubious about using active dry yeast, as opposed to rapid rise yeast, and mixing in the other ingredients at room temperature, but put my trust in the recipe as written and exactly followed the instructions. I proofed the dough in the oven on the proof setting and after an hour there was no noticeable rise in the dough. I saw others had this issue and waited awhile longer, like they were advised. Still not any noticeable rise in the dough. I continued on and once baking at 350 there was some rise but not what I thought it should look like. I was very disappointed with the end product which was very dense and was more like a banana bread. My wife liked the taste and when she toasted and buttered it thought it was very good but I could not eat it and thought I would never make the recipe again. Then I decided to give it another go since I had more heavy cream left over and I

then mixed it into the active dry yeast and sugar. Once it foamed up, after 10 minutes, I mixed in the other ingredients at room temperature then stirred the dough for the 15 minutes in a KitchenAid mixer with a dough hook and put it into the same oven on the same proof setting covered with the damp towel and voila, one hour later I had 2x rise of the original. I then continued on as directed, egg washed and sprinkled with black sesame seeds, and after 23 minutes out came a perfectly baked springy loaf just the way I wanted. I saved half the dough in a plastic storage bag in the refrig, which continues to rise, which I am thinking of using for a grilled pizza crust. As such I rated the recipe as written a 2

[Reply](#)



Judy says

November 1, 2016 at 11:57 PM

Hi Michael, thank you for your feedback! Did you add the ingredients in the order as they are listed? It's very important to follow that. I have made this recipe so many times (as written) that I have it memorized and it really does work :-)

[Reply](#)



Michael Hannan says

November 2, 2016 at 6:35 PM

AH! could that be the problem? Perhaps it needed to say add those ingredients "in the following order".

[Reply](#)



Judy says

November 2, 2016 at 11:13 PM

Capital idea! Consider it done. Thanks!

[Reply](#)



Michael says

November 5, 2016 at 8:44 PM

Thanks,

Since I had great results with doing the proofing of the yeast 1st with the heated milk, I will continue to use that process. BTW I thought I saw somewhere your family lived up in the Catskills, I spent many summers there in Ellenville where we had some acreage, at often stayed at the Homowack Lodge. My neighbor grew up there and his family was in the plumbing and liquor business there and the serviced many establishments there like Grossingers. His brother still lives there.



Judy says

November 7, 2016 at 4:56 PM

Yes, I think that's a good idea, Michael. Bill is from Liberty which is very close to Ellenville.



Shaowen says

January 1, 2017 at 7:29 PM

I find this comment very helpful. I don't bake very often. The first time trying out this recipe, I also got the "banana bread" result, I then read the comments and tried the recipe again doing exactly what Michael suggested and it turned out to be great! Although I think I over proofed the bread, it got a little hollow and dry by the time it done baking. Anyway, the taste were same both ways, and the texture were completely different. Cooking is science, so I think this recipe still deserve good ratings because I still got breads at the end, haha...

[Reply](#)

April says

January 22, 2017 at 12:13 PM

I am curious as to why this recipe calls for active dry yeast to be incorporated straight into the dry ingredients without activating vs using instant yeast. I assume that is why people have difficulty proofing this dough adequately. You generally can not sub like that as the active dry yeast will not dissolve appropriately and not have the strength to proof the dough.

I tried the recipe as is since I was curious and I had to adjust the rise and still I saw undissolved yeast in my final dough. I made savory and sweet buns from the dough and my husband thought it was a good dough for things like kolaches and "hot pockets" but we both agreed it was not pillow enough for sweet breads. I'll probably try the same recipe again but with either instant yeast or activated dry yeast and see.

[Reply](#)

zendegy says

May 15, 2017 at 10:24 AM

I was similarly concerned the first time I made this, but I always make it (more times now than I can count) following the recipe exactly and every time I get a perfect bread.

[Reply](#)

Tinda says



I made this recipe today. Great results. I made two loaves instead of buns. The dough rose perfectly. I am so pleased with the texture and taste.

I was going to make a milk bread recipe that had you cook the cream and flour to make a starter but I am glad I opted for your simpler way. This bread is perfect and so easy. Can't wait to try some of your other ideas for the dough.

Thank you for sharing.

[Reply](#)



Judy says

October 29, 2016 at 5:42 PM

Yeahhhh! So happy! Thank you so much for sharing.

[Reply](#)



M. Chau says

October 24, 2016 at 7:22 AM

Thank you for the recipe. It was definitely a big part of my childhood culinary experience. My father was a big fan of Chinese bakeries/breads and I definitely inherited that. Many of my earliest memories were waiting in line with my parents to buy bread in Chinatown. The scents, the visuals, were all so mouth watering. We will be trying this recipe out soon.

Just one suggestion, though, why not call the recipe what it is, Chinese (not Asian) Milk Bread? I think we in the West tend to overuse the term "Asian" when referring to something that specifically has Chinese roots. Would we call Pad Thai or Pho, an Asian Noodle recipe? Probably not.

[Reply](#)

Judy says

October 28, 2016 at 12:31 AM

Duly noted, M! Hope this recipe will help bring back some of your childhood memories :-)

[Reply](#)

Cara says

October 16, 2016 at 11:07 PM

Great recipe. I took the first bite and nearly wept at how good this bread was! Thanks for sharing!

[Reply](#)

Judy says

October 18, 2016 at 8:50 PM

So glad you like it, Cara! Enjoy!

[Reply](#)

Raufikat says

October 6, 2016 at 5:31 AM

[Reply](#)

Judy says

October 11, 2016 at 10:47 PM

Hi Raufikat, although I have never tried, you can try using the AP flour for the bread flour (portion). You can also make bread flour using AP flour by adding a teaspoon of vital wheat gluten to every cup of AP.

[Reply](#)

Maryc says

October 3, 2016 at 10:08 PM

Great Recipe! I'm really happy with the results.

Throughout the last few weeks I've been giving my family and friends different breads made with the tangzhong starter and this one in between just to get an unbiased verdict about which one they prefer, and they always seem to chose this one as their favorite. I guess I'm settling for this one.

Maybe I'm just hopeless at making the starter, but i sear this is always fluffier and softer than the tangzhong one.

Thanks again, keep up the good work,

[Reply](#)

Judy says

October 11, 2016 at 10:48 PM

Thank you so much for your high praise, Maryc!!!

[Reply](#)

Lisa says

September 19, 2016 at 10:35 PM

Hi, my Chinese-American family loves your blog. It's perfect was us as we moved to Australia and then to Singapore. I am thinking of making buns for pull pork sandwiches. Would this recipe be suitable? Would this recipe fit into a half-sized sheet pan?

[Reply](#)

Judy says

September 19, 2016 at 11:42 PM

Hi Lisa, this recipe would be great to make sandwich buns. I would think a 1/2 sized sheet pan is too small, unless you mean the standard "half sheet pan" (18x13 inches), in which case, you will need to bake 2 batches.

[Reply](#)

Doris says

September 18, 2016 at 8:07 AM

Made this bread for coconut buns and my family lived it! Easy to make and texture comes out just right and very tasty! Thanks for sharing?

[Reply](#)



Judy says
September 19, 2016 at 1:14 AM

Yaaaaahhhh...Awesome! Thank you for sharing.

[Reply](#)



Arista says
September 14, 2016 at 1:49 AM

I live in a small town where Chinese bakeries are like elusive unicorns: none exist. I came across your milk bread recipe, and fueled by the craving for the Chinese bread of my childhood, I decided to try my hand at this. (I was conveniently ignoring the fact that my last attempt at baking yielded a cake that was still raw in the middle, and scones so hard that I literally cracked a tooth.) Fast forward four hours, and I come out with a loaf of bread and an array of hotdog buns and green onion buns, which I adapted from your raisin bread recipe. Nothing that looks as good as the ones you have, but I ate about four buns in right out of the oven because the taste was spot on. Thank you so much for sharing this recipe, and giving me a taste of home.

P.S.: My bread came out a lot denser than what was pictured, but I assumed that it was because I might have not added enough flour? I didn't think it was particularly humid when I made this, but after I proofed the dough for the first time, the dough was so sticky that I had a hard time separating the dough from my hands during re-kneading. I don't own a stand mixer and just hand-kneaded the dough, so maybe that also has something to do with it? If you happen to have any tips, I'd appreciate it!

[Reply](#)



Judy says
September 19, 2016 at 1:19 AM

[Reply](#)

Eva says

September 1, 2016 at 2:11 PM

Great recipe! Made this a couple of times and love it!

[Reply](#)

Judy says

September 2, 2016 at 10:01 PM

How great is that! Thank you for commenting!

[Reply](#)

Suzie says

August 18, 2016 at 6:08 PM

Made this today and extremely happy with results! It's terrific right out of the oven but I was wondering what I should do to prevent the top from getting crusty after it cools. Should I wrap it up or cover it with something while still warm?

[Reply](#)

Judy says

August 21, 2016 at 1:36 AM

Hi Suzie, this bread actually does not get crusty. It's best to store the bread in a ziplock bag after its cooled completely.

[Reply](#)



Suzie says

August 25, 2016 at 4:35 PM

Hi Judy!

I've been doing what you said and have made 3 batches in the last 4 days! Batch #4 is going in the oven soon! This is the best recipe! Thanks so much!!!

[Reply](#)



Lp says

August 14, 2016 at 2:59 AM

I made the bread today, very good taste.
Thank you very much!

[Reply](#)



Judy says

August 24, 2016 at 1:47 AM

Awesome!

[Reply](#)



Spencer says
August 11, 2016 at 5:19 PM

I've used your recipe a handful of times now and I love it. It's become one of the things I make whenever I'm missing Asia and feeling nostalgic.

[Reply](#)



Judy says
August 24, 2016 at 1:51 AM

How great is that! I've created many recipes to help with my own nostalgia about Beijing :-)

[Reply](#)



Susan says
August 11, 2016 at 1:44 AM

Sorry if this has been asked already, but I was wondering if the dough can be made a day ahead and be refrigerated and baked next day? With the hot weather, we like to do all baking as early in the morning as possible. Awesome recipe, and it tastes amazing! Thank you for sharing your fantastic recipes!

[Reply](#)



Judy says
August 24, 2016 at 11:21 AM

[Reply](#)

victoria says

August 7, 2016 at 2:12 PM

my dough won't rise. what am i missing? thx

[Reply](#)

Judy says

August 8, 2016 at 6:09 PM

Hi Victoria, if there is no problem with the yeast, some reader find that the proofing might take slightly longer. Did the dough rise at the end?

[Reply](#)

Mei says

August 2, 2016 at 2:24 AM

Looks fabulous! I'm drooling thinking about this!
How do you rapid proof in the oven? Is it a certain temperature?

Thanks

[Reply](#)



Hi Mei, my oven has a rapid proof setting. I turn it on for 5 minutes, and then shut it off. To test the oven temperature: put your hand inside the oven, it should feel warm but not hot. If it's too hot, leave the oven door open for a few seconds to cool it down. Now place the dough (in a large container) in the oven, close the oven door, set the timer, and let proofing start :-)

[Reply](#)



Ellen says

July 31, 2016 at 10:25 AM

I made this recipe in anticipation of trying the Baked Pork Bun recipe again. For my taste, this is much closer to the texture of the buns I remember buying in San Francisco as a child. Most recently I bought some in Boston's Chinatown and the bread is just a tad lighter and airier than this. If I used more cake flour and less bread flour would that lighten the final result? Also, thank you to the person from Germany for the weighing vs measuring advice. I weighed the flour and ended up having to add so much more during kneading. Thank you for this delicious recipe!

[Reply](#)



Judy says

August 1, 2016 at 2:09 PM

Thank you, Ellen, for leaving us your comment. Just so you know, you might have added too much flour. The lightness of the bread comes from the softness of the dough. When the dough is too firm, the baked bread can turn out dense.

[Reply](#)



Elise says

July 30, 2016 at 3:43 PM

Out of curiosity; how hard/easy would it be to freeze the dough? Say I want to make the dough ahead of time, so when I get home from work I can just proof it and start cooking to have fresh bread, should I just make the dough and immediately freeze it or would I want to proof it first?

[Reply](#)



Judy says

August 1, 2016 at 2:17 PM

Hi Elise, although I have never tried it myself, I believe other readers have tried this and their feedback is that it works, but the dough is not as fluffy.

[Reply](#)



Madeline says

July 11, 2016 at 6:14 AM

Hi Judy !

Thank you so much for this lovely recipe ! I've tried different types of milk bread recipes from other websites and the results were not as good as yours ! I'm so glad that I found yours and this is indeed the easiest milk bread that I've ever made.

[Reply](#)



Judy says

July 12, 2016 at 4:16 PM

We are so glad to have your approval, Madeline! Thank you so much for giving this recipe a try!

[Reply](#)



Yan says

July 2, 2016 at 5:20 AM

Thanks for another great recipe! Sometimes a plain slice of fluffy milk toast is so satisfying. I used to occasionally make another japanese milk bread recipe but this one was so much easier and tasted better too. You guys have the best Asian bread recipes. Please keep up the good work. :D

[Reply](#)



Judy says

July 5, 2016 at 6:42 PM

Thank you for your high praise, Yan! Good work is our target!

[Reply](#)



Sarah says

June 29, 2016 at 3:45 PM

Okay, i made this and it came out delicious! It's a little bit like french brioche, and soo fluffy. I wanted to comment because in the comments section there were so many questions about grams/cups. Plus: I am from Germany, we don't have something called "Cake Flour" or "Bread Flour" ..we divide different kinds of flours by Type and we mainly use Type 405 for baking or cooking at home. So if anyone from Germany comes across this:

Cake Flour = 250 grams Type 405 Flour + 30 grams Starch (Cornstarch or Wheatstarch, doesn't matter)

Bread Flour = Flour Type 812

You can't really substitute these, because 1 cup of Cake Flour is not the same as 1 cup of your regular Type 405 Flour. So you would end up using not enough flour, as Cake Flour is lighter than the 405. One cup is roughly 240 grams. But it's really not exact, especially in baking things often need to be exact^. I would encourage you to buy cup measurements, e.g. on Amazon. They are super cheap (like 2 Euros) and come in really handy :)

[Reply](#)



Judy says

July 5, 2016 at 7:13 PM

Hi Sarah, what great information and advice! Thank you so much for sharing.

[Reply](#)



Teresa Augustine says

June 22, 2016 at 4:18 PM

I made this yesterday. It didn't look quite like yours. Mine was more doughy. But it tasted wonderful. I got rave reviews at the party.

[Reply](#)



Judy says

June 23, 2016 at 2:25 PM

Yeahhhh! Love it! Thank you!



Alison says

June 17, 2016 at 3:27 PM

I am planning to make this bread for the first time for our cookbook club! We are using all recipes from your website! Would it work to do this recipe as all knots in a 9x13 in. pan?

[Reply](#)



Judy says

June 17, 2016 at 5:20 PM

Hi Alison, how fun! I did some math, I think the 9 X 13 pan is a bit too big for the recipe, two round cake pans would be better. BRW, I'd love to know the outcome. Happy wokking!!!

[Reply](#)



Vincent says

June 7, 2016 at 7:16 PM

Is it possible for you to convert the volume measurements for the dry ingredients into weight (grams) measurements? I'm hoping that using weight measurements will yield a more consistent quality of bread.

[Reply](#)



Judy says

June 17, 2016 at 9:16 PM

[Reply](#)

Lianne says
July 31, 2016 at 10:44 AM

Hi can you please provide the ingredients measurement in grams pls. I think it's more accurate this way. Thanks :)

[Reply](#)

Judy says
August 1, 2016 at 2:04 PM

Hi Lianne, we will seriously consider this request. Thank you for putting in your suggestion.

[Reply](#)

Ashley says
May 29, 2016 at 5:42 AM

I tried this recipe today. It work so well. The bread turns out fluffy and soft. My search for a good bread finally over!

[Reply](#)

Judy says

hahahaha....awesome!

[Reply](#)



Angie says

May 25, 2016 at 6:45 PM

Hi, would it be ok to substitute the heavy cream for regular milk? Just wondering because I usually never have cream on hand, but I do have milk! Thanks, can't wait to try this recipe :)

[Reply](#)



Judy says

May 27, 2016 at 3:25 AM

Hi Angie, you can try with whole milk, but definitely not low-fat milk because this bread needs the milk fat.

[Reply](#)



Alison says

May 24, 2016 at 7:10 PM

Update:

I have used this Milk Bread formula often over the past 3+ weeks, and never tire of trying out your recipes that use this.

I've made dinner rolls, pastrami and Swiss rolls (didn't have ham or cheddar), Cinnamon Raisin buns, Vegan Char Siu Bao, BBQ Pork Buns, Chinese Roast Pork Buns, then got a little more adventurous and made some date filled buns...all delicious!

just add a bit more flour until it's smooth and easy to handle.

Lovely!! Thanks again for this winner!

[Reply](#)



Judy says

May 27, 2016 at 3:26 AM

Thank you so much for your kind words, Alison!

[Reply](#)



Ben says

May 23, 2016 at 2:29 PM

I was wondering if I need to use warm water for the yeast before putting it in the dough, or if the yeast will be fine on its own? I did not want to assume I had to use water as there was no water listed in the ingredient list. Do the room temperature milk and cream serve as the water here? Thanks!

[Reply](#)



Judy says

May 24, 2016 at 6:29 AM

Hi Ben, no need to dissolve yeast in warm water first. just add all the ingredients into the mixing bowl in the order listed. And yes, the room temperature milk and heavy cream are serving as "liquid" in mixing the dough. We are here if you have any other questions.

[Reply](#)



Jo says

May 21, 2016 at 10:54 AM

Hi! I was wondering if the cake flour and bread floucould be replaced by plain all purpose flour and white wholewheat flour as that is what I have on hand.

[Reply](#)



Bill says

May 21, 2016 at 11:40 AM

Hi Jo, I believe some readers have made this bread using all purpose flour with great results, so I think it's doable.

[Reply](#)



laurel says

May 9, 2016 at 9:25 AM

Hi Judy, please what is the eqivalent of your cup measurements in grams. Cos I don't know which size of cup to use and measurements are usually done in grams in my country. Please help me out .Thanks

[Reply](#)



Judy says

May 11, 2016 at 12:24 AM

Hi Laurel, usually liquid is measured by volume, so one cup of milk equals about 237 ml. Hope this is helpful. If not, please let me know.



Alison says

May 1, 2016 at 10:59 AM

I used this recipe yesterday to use for the BBQ Pork Buns...FABULOUS!!

This a very easy recipe and the dough is beautiful to work with. I used your formulas for the cake flour and the bread flour and it worked so nicely.

The texture of the dough was so perfect; just a wee bit tacky so that it stuck lightly to the board without added flour for dusting, which made it easier to roll out into disks.

I will be using this recipe for many things

Thank you for this!

[Reply](#)



Baker Bill says

April 27, 2016 at 8:08 PM

I whipped up a batch using a different recipe... and felt somewhat disappointed. My expectation had not been met. Rather than simple experiment, a bad habit of mine, I did the smart thing and googled milk bread recipes. Found yours and enjoyed the photos and the comments. Saw the difference in recipes and liked the simplicity of yours. Tried it and WOW! Thanks to you, with my family I'm now known as Baker Bill!

[Reply](#)



Judy says

May 1, 2016 at 8:47 AM

How great is that, Baker Bill! We are glad that you've found us too.



Charlene says

April 19, 2016 at 7:23 PM

I've made this three times, the first time I misread the recipe and doubled the amount of cake flour. It came out delicious anyways. The next 2 times, I followed the recipe exactly with regards to the proportion of the ingredients, but the dough was impossible to work with. It was too wet. I had to add a lot of flour to it to make it workable. Each time I made it in a bread machine using the dough cycle, as I don't have a mixer. I also substituted whole milk for heavy cream. Other than that, I followed the recipe. What am I doing wrong?

[Reply](#)



Judy says

April 19, 2016 at 9:01 PM

Hi Charlene, please cut back on the milk by a couple tablespoons first. Also, feel free to add more bread flour if the dough is too wet.

[Reply](#)



Fuchsia says

April 16, 2016 at 4:33 PM

This made the most beautiful loaf I have ever baked. Possibly an issue when converting cups/grams or possibly my scales don't measure liquid very well- but I had to add quite an extra bit of flour. Not that this was a problem- it meant I could add incrementally and stop when the dough was perfect, and it also provided the kneading (which I do by hand not having a mixer!) I made singleton buns, but in the shape you made the crown in (sort of twisty knots) and For those asking about UK measurements, I used 440g bread flour, and 65g 'homemade cake flour' as recommended by Joy the Baker (another baking blog) Oh- and I had no heavy cream in the fridge

no detriment to the beautiful, soft airy texture! Thank you for a gorgeous recipe! Will be frequenting this one :-)

[Reply](#)



Fuchsia says

April 16, 2016 at 4:37 PM

Also adore the website in general by the way. Have so many recipes earmarked to try and have already made some! Very inspiring, and is fast becoming my go- to recipe website.

[Reply](#)



Judy says

April 16, 2016 at 11:32 PM

So happy to see so many people enjoying and cooking from our site. Thank you!

[Reply](#)



Sarah says

April 18, 2016 at 12:03 AM

Thank you!!

[Reply](#)



Judy says

April 16, 2016 at 11:36 PM

Hi Fuchsia, thank you so much for sharing your baking tips with our readers.

[Reply](#)



Annie says

April 11, 2016 at 4:07 PM

Thank you so much! Question can I substitute the heavy cream for whole milk?

[Reply](#)



Judy says

April 16, 2016 at 11:33 PM

Yes, you can, Annie! The buns will be slightly denser, but still very good.

[Reply](#)



Ann Silver says

April 10, 2016 at 7:51 PM

Your bread looks amazing. Is it possible to get the amount of flour in grams? Tapping the flour cup is not exacting. I have been making Asian bread for awhile with tangzhong and want to try your recipe. Thanks.

[Reply](#)



Hi Ann, I am currently traveling, and I can't get the measurements in the units that you asked for. This recipe is very forgiving—you shouldn't have any issues!

[Reply](#)



Silvana says

April 5, 2016 at 9:58 PM

Hello, I am loving this blog so much, thanks for greats recipes and stories. I wonder what is the difference between cake and bread flour. I am noticing lot of recipes these days using these types of flours and getting a little frustrated because in Nepal you can only find standard white flour -it doesn't even say flour anywhere, but I guessed it is by the pictures. Definitely in a next trip I will look for these ingredients, but I was wondering if there is a mix I can make to replicate cake or bread flours. Thanks a lot.

[Reply](#)



Judy says

April 6, 2016 at 12:36 AM

Thank you so much for being our fan, Silvana! Here is how to make 1 cup of cake flour: add 2 tablespoon cornstarch in a measuring cup, fill the rest of the cup with all-purpose flour. Then sift to mix the two. And here is how to make 1 cup of bread flour: add 1 teaspoon wheat gluten in a measuring cup, fill the rest of the cup with all-purpose flour. Then sift to mix the two.

[Reply](#)



Silvana says

Thank you!

[Reply](#)



Claire says

April 4, 2016 at 7:15 AM

OMG YAS!! THANK YOU FOR THIS. Tried it the first time and it was a hit! I used 2 teaspoons of yeast instead of 1 tablespoon coz i'm not really lucky working with yeast. But still, it turned out great. Tee-hee!

[Reply](#)



Judy says

April 6, 2016 at 8:38 AM

So glad you like this bread recipe. Feel free to try out our many other [Chinese bakery](#) recipes.

[Reply](#)



Cel says

March 29, 2016 at 12:46 AM

Hi Judy, thank you for the recipe! I baked this bread two days ago...it turned out beautiful, fluffy and tasty. I will be making this again sometime soon. I left the proofing time to 1.5 hr to ensure the dough has risen to around 1.5x the original size. This is definitely a keeper!

- - -



Judy says
March 29, 2016 at 5:06 AM

Great! So glad you like it. Thank you for your lovely comment.

[Reply](#)



Eden Passante says
March 28, 2016 at 8:16 PM

Omg! I could eat that entire pan full right now! It looks so fluffy and delicious! Definitely need to try this!

[Reply](#)



Judy says
March 29, 2016 at 6:36 AM

Hi Eden, the success rate is very high, hope you will try it out soon.

[Reply](#)



Anh says
March 18, 2016 at 4:00 AM

Hi Judy, I decided to buy a Kitchen Aid mixer after reading about your milk bread recipe. It's was delivering this morning and I spend 3 hours making milk bread. It's turn out great. My kids love it. Thank you so much for posting the recipe.

[Reply](#)

Judy says
April 6, 2016 at 8:43 AM

Hi Anh, the Kitchen Aid mixer is a great investment. Now you can make all the **Chinese bakery** breads we have posted.

[Reply](#)

Momma Bear says
March 17, 2016 at 3:02 AM

Thanks for this recipe. I fell asleep putting my baby to bed and let it rise too long so it was a tad bit yeastier BUT by far this has been the most successful milk bread I've tried BY FAR. Can't wait to try it again with proper time frames :)Please keep your site maintained forever!

[Reply](#)

Judy says
March 17, 2016 at 8:07 PM

Hi Momma Bear, we will do our best to maintain the WOL site. Thank you so much for your love and support!

[Reply](#)



I have never made bread before and I am trying this recipe today. The active yeast I have says to dissolve in warm water, then follow the recipe, is that correct?

[Reply](#)



Serena says

March 15, 2016 at 7:46 PM

Never mind. I figured it out. Fingers crossed that my Chinese BBQ Pork buns turn out. :)

[Reply](#)



Judy says

March 15, 2016 at 10:11 PM

How exciting!

[Reply](#)



Serena says

March 16, 2016 at 1:06 AM

Thanks, Judy! They turned out amazing! I can't wait to try more of your recipes!

[Reply](#)



Judy says

March 17, 2016 at 8:09 PM

I love it, thank you so much!



Judy says

March 15, 2016 at 10:17 PM

Hi Serena, you can follow my recipe, no need to dissolve the yeast in warm water first.

[Reply](#)



Robin says

March 14, 2016 at 9:34 PM

I tried the recipe w/ active yeast and it didn't rise. Can I use the instant yeast?

[Reply](#)



Judy says

March 14, 2016 at 10:15 PM

Hi Robin, active yeast should work. You might need to proof it for longer than 1 hour and the proofing condition might need to be warmer during winter.

[Reply](#)



March 12, 2016 at 1:55 PM

HI, I just found this recipe, but have been making this type of bread with the Taizhong (w) not really sure what it does. Will try this. BTW, your chocolate has been my staple too, I have been holding on to a similar recipe published by Kitchn, followed yours instead. Have not perfected the buttercream frosting though. Always runny, maybe because it is so hot in the Philippines. Room temperature butter becomes melted.

Anyway, I so enjoy your site.

Thanks.

[Reply](#)



Judy says

March 14, 2016 at 9:23 PM

Hi Marilene, Sarah and Kaitlin are the bakers of our family...post your concern about the runny buttercream frosting, they will help you. Thank you so much for being a fan.

[Reply](#)



Sarah says

March 14, 2016 at 9:47 PM

Hey Marilene, yes, buttercream can become runny if it's too hot out! It can also be runny if there isn't enough powdered sugar in the mixture.

[Reply](#)



March 6, 2016 at 2:36 AM

My dough didn't rise so I had to throw it out :(

[Reply](#)



Judy says

March 6, 2016 at 1:53 PM

Hi Joy, so sorry to hear that! There are a couple of things that might have gone wrong: firstly, please check the expiration date of the yeast you used; second, it could have been that the environment might not have been warm enough for proofing; third...now that the weather is cold (and as some readers experienced), the proofing time might be longer than one hour. Aside from these three reasons, the dough should rise. Hope you will try again because this bread is truly delightful.

[Reply](#)



Kat says

March 20, 2016 at 12:44 PM

My favorite thing to do is let my dough proof in the oven . I place my dough covered on the top rack and on the bottom rack I place a huge bowl of hot water. Thus creating the perfect moist and warm environment to let your yeast do its thing!

[Reply](#)



Allie says

May 3, 2016 at 3:48 PM

I need to try this – my house is always so cold, especially my open kitchen. Getting dough to rise is always a problem for me. Never tried this though! Do you leave the

[Reply](#)

Alice says

March 3, 2016 at 12:58 PM

I just made this today with a few changes and it is now perfect, after the first unsuccessful attempt of being dense and tasting too yeasty. I suggest editing the recipe to say beside flour measurement "packed or tapped", just as they do with brown sugar. This makes a huge difference in the amount of flour you would need to achieve a dough that is not sticky. Every baker knows that tapping the flour is not the conventional way of measuring flour so unless you read the old comments and answers, you will not know to tap or pack the flour. Also, I used 2 teaspoons of instant yeast to correct the strong yeast taste and the fact that it dissolves faster in the dough than the active yeast granules. The sides of the mixer bowl, even just after only mixing for 3 minutes, was clean of the dough, a clear sign that you will not have a sticky dough. I also omitted the additional 1 tbsp of milk since I used an XL egg. Thanks for sharing this recipe.

[Reply](#)

Judy says

March 4, 2016 at 11:23 AM

That's a good suggestion. Thank you so much, Alice! I just updated the post about "tapping the measuring cup to avoid air pockets". Thank you for sharing all these baking tips.

[Reply](#)

Alice says

March 7, 2016 at 4:17 PM

Just want to give you an update. I just finished making sausage/hotdog buns using this recipe again and it came out even better than the March 3rd one. I used a whole

to proof it for 90 minutes for the first proofing and an hour again once shaped. I baked the buns for 17 minutes. I used a 12×18" sheet pan but it was not big enough for 12 buns as they puffed up so much and were stuck together, which was ok I guess. Next time I will use my 14-1/2x 20-1-2" sheet pan or use two of 12×18. In conclusion, one can substitute 1 tbsp instant yeast for 1 tbsp active dry yeast. By the way, to bring my cream and milk to room temperature in a hurry, I microwaved for 15-20 seconds to reach 70 deg. F using an instant read thermometer. I also put my egg in the shell in warm water for a 2-3 minutes. Thanks again and I will try the pineapple buns next. I just love those.

[Reply](#)



Judy says

March 8, 2016 at 8:47 PM

So great, Alice! Love your updates; let us know how the pineapple buns turn out.

[Reply](#)



Sonia says

March 1, 2016 at 3:30 AM

Hi there Judy, is that ok if i put everything into my breadmaker instead of using a mixer?

[Reply](#)



Judy says

March 2, 2016 at 9:30 PM

Hi Sonia, you can use the bread-maker for mixing, but not for proofing.

[Reply](#)

Jen says

March 1, 2016 at 12:21 AM

I have been meaning to make these for weeks and I finally got around it. These were delicious! I had some extra hot dogs laying around so I made some hot dog buns and they reminded me of my dad and my grandpa's Chinese bakery. Now that I'm at school with the closest Chinese bakery 3 hours away, these were the next best thing. Takes a bit of time, but so worth it. I also didn't have cake flour, so I used a cornstarch and ap flour alternative and it worked great. Thank you for the recipes!

[Reply](#)

Judy says

March 2, 2016 at 10:00 PM

Hi Jen, so glad our recipe can bring you closer to home and something yummy to eat. ^o^

[Reply](#)

Charlene says

February 29, 2016 at 10:56 AM

I love this recipe! I have been making this bread almost once a week. One thing that I have revised is adding a tablespoon of cornstarch and 4 cups AP flour.

[Reply](#)



Judy says
February 29, 2016 at 5:22 PM

Thank you, Charlene! I am curious to know how these changes affect the dough.

[Reply](#)



Tamie says
February 27, 2016 at 6:56 PM

This is the sixth site recipie I tried. It did not turn out well. I will be trying again. I'm hoping to get it to work for me, I hate the roux versions. Thank you for posting theses. I do GF and paleo friendly alternatives but the pictures and directions are fun to read and easy to follow.

[Reply](#)



Judy says
February 28, 2016 at 3:32 PM

Hi Tamie, this recipe is very easy; another try is definitely worth the effort.

[Reply](#)



Cayti says
September 24, 2016 at 10:47 AM

Was wondering if you had any luck with the gluten free? I'm allergic to milk and wheat. I'm thinking of trying these and subbing coconut cream and a almond milk.



Judy says
September 26, 2016 at 3:43 AM

Hi Cayti, I have never tried it, but it should not stop you. Please do try and let us know how it works out.

[Reply](#)



Vi says
February 23, 2016 at 12:53 AM

Hi! I am wondering if I can use skim milk for this? It's not specified what milk to use. Thank-you!

[Reply](#)



Sarah says
February 24, 2016 at 12:59 PM

Hey Vi, as long as you use heavy cream as well (without substitutions), I think skim milk would work fine. We usually use what we have around, and I believe whole milk, 1%, 2%, or skim would all work.

[Reply](#)



Judy says
February 28, 2016 at 4:19 PM

[Reply](#)

Alice Q Tinoco says
February 22, 2016 at 9:42 PM

I just made this. And the top came out nice and almost exactly like the picture! My only problem is the bottom is almost burnt and hard.I put it in a baking pan and sprayed it with cooking spray and bake it at 350.I want to make this again and i'm scared it will yield the same result.Please advise! Thanks!

[Reply](#)

Judy says
February 22, 2016 at 9:58 PM

Hi Alice, did you put the baking rack in the middle level of the oven? It sounds like your baking rack was towards the bottom of the oven.

[Reply](#)

Mary Ann Passerine says
July 26, 2017 at 9:55 PM

What color was your baking pan? Dark pans produce dark crusts, and if I read the pix right, Judy used glass pans (the lightest of the light).

[Reply](#)



Linda N. says

February 20, 2016 at 7:49 PM

WOW! Soft, chewy, delicious and the simple syrup made it out of this world! I followed the recipe very closely (no substitutions) BUT I ..added 1/4 cup flour a bit at a time as dough was sticky and it came out exactly as I imagined. The bread was ready right after dinner and my 12 yr old son devoured 3 buns after having a steak dinner and I got lots of smiles and kisses because of this bread recipe! Make it and you and your family will LOVE IT! This is a keeper of a recipe! Definitely not a weeknight recipe but if you have time on the weekend, your family will be asking for this bread! You might even get more kisses and hugs ... Now that's payment in itself!

[Reply](#)



Judy says

February 21, 2016 at 2:30 PM

Awesome, Linda, what a joy to read your comment! Thank you SO much!

[Reply](#)



Ann says

February 16, 2016 at 8:05 AM

I need your help please! I made milk bread and raisin buns out of this recipe. They rise very nicely but they are not as soft looking as yours. Is it because I added another 1/4 cup of flour to the mix? But it was sticky. The second rise lasted 1 hour. Maybe it should last longer? Thank you!

[Reply](#)



Judy says

Hi Ann, did you use all the ingredients listed and follow the recipe exactly? Proofing times may vary; just make sure the dough doubles in size with the 1st rising. With the 2nd rising, make sure the dough increases in size by at least 50%.

[Reply](#)



Ann says

February 16, 2016 at 4:50 PM

Hi Judy, thank you for replying so promptly! I'm certainly going to try again. By the way, is heavy cream interchangeable with heavy whipping cream?

[Reply](#)



Judy says

February 16, 2016 at 4:52 PM

Hi Ann, I understand heavy cream in Asia is called heavy whipping cream. I believe they are the same.

[Reply](#)



Carolyn says

February 26, 2016 at 12:33 PM

Hi Ann! The difference between heavy cream and heavy whipping cream is the % milk fat. Heavy cream has 35-36% milk fat and heavy whipping cream has about 30%.

In my experience, this really only makes a difference if you're using it to make whipped cream (in which case I usually go with heavy cream because it holds its shape longer). Since it's only being mixed with the rest of the ingredients at a low speed (versus being whipped separately at a high speed, then folded in), I don't

[Reply](#)

Judy says

February 27, 2016 at 12:50 AM

Thank you so much for sharing your knowledge, Carolyn. Very useful information indeed!



Charlene says

February 9, 2016 at 9:01 AM

I love your site. Have already tried several of your recipes. Can I substitute milk for the heavy cream?

[Reply](#)

Judy says

February 9, 2016 at 5:36 PM

Yes, you can substitute heavy cream with Half and Half or full fat milk.

[Reply](#)



February 6, 2016 at 6:53 PM

No heavy cream? Add/3 Cup melted and cooled butter to 3/4 Cup milk.

[Reply](#)



Judy says

February 7, 2016 at 10:16 PM

I have to give it a try next time, Melanie! Thank you.

[Reply](#)



Justine says

February 2, 2016 at 9:48 PM

Hi Judy,

Great recipe with that tempting photo! One question about the heavy cream: will it make any different by not adding the heavy cream in this recipe? I have other ingredients ready but no heavy cream at hand(also tried to make heavy cream with milk and butter..twice....big failure so i gave up..)

Thank you so much!

[Reply](#)



Judy says

February 2, 2016 at 10:02 PM

[Reply](#)

Justine says
February 2, 2016 at 10:10 PM

Thank you Judy~ Good to know the "milk fat" requirement. Another question, I will be using the proofing function in the electric oven, is it necessary to put a pan of hot water under the baking pan with damped towel when proofing?

Thank you again and I apologize if i have too many questions...

[Reply](#)

Judy says
February 2, 2016 at 10:41 PM

Hi Justine, a pan of hot water is not necessary. Just cover the dough (leave it inside the mixing bowl) with a damp cloth. Just make sure the proofing temperature in your electric oven is not too hot.

[Reply](#)

Justine says
February 2, 2016 at 11:35 PM

Thank you!

Can't wait to begin!



Annie says

February 2, 2016 at 11:40 AM

This may be a dumb question as i'm new to this, but what is the difference between cake flour and bread flour. And do you use a certain brand?

[Reply](#)



Sarah says

February 2, 2016 at 6:03 PM

Hi Annie, bread flour is higher in gluten than regular plain all purpose four. Cake flour is a lower protein flour. You can make it by substituting all purpose flour, mixed with a little cornstarch: <http://www.thekitchn.com/the-easy-way-to-make-cake-flour-substitute-baking-tips-from-the-kitchn-44521>.

[Reply](#)



Mike Chapman says

February 1, 2016 at 4:26 PM

I have made this twice this week! The kids love it with the dough rolled up with chocolate, next time I'm gonna try to spread some Nutella, then roll it an proof (wifes request). My only comment about the ingredients is that both times I had to add quite a bit more bread flour than called for. The second time I converted to grams for more accuracy, but still needed more. The only thing I can think of is maybe the author "packs" the flour into measuring cup? Anyways, I am hooked and I will be trying some of your other recipes soon!

[Reply](#)



Hi Mike, I do pack the measuring cup a bit by tapping it to avoid air pockets.

[Reply](#)



Aimee says

February 6, 2016 at 9:16 AM

Would you post the weight measurement for this recipe? I recently realized how much more accurate weighing is and how wildly different my flour measurements can be when using volume measures. I made cha siu from your site and excited to try your milk bread recipe to make cha siu bao.

[Reply](#)



Cyndi says

February 1, 2016 at 8:58 AM

I made this bread with my daughter yesterday. It didn't come out as fluffy as your pictures. I'm wondering if it was the yeast I used... I used one envelope of the pre-measured yeast – not 100% sure that equals to 1 tablespoon. What kind of yeast do you use? The dough did proof nicely on the 1st proof. It doubled in size. But the second proof didn't rise much at all. Never the less, we still loved it and would love to try again soon.

[Reply](#)



Judy says

February 1, 2016 at 7:48 PM

Thank you, Cyndi! This recipe calls for 1 tablespoon active dry yeast. Sounds like you used the right yeast, maybe the 2nd proofing temperature was too low.

[Reply](#)



Cyndi says

February 10, 2016 at 3:04 PM

I made it again this week. The higher temperature did the trick in the second proofing. Thanks! My daughter loves making this with me. It's part of our Sunday routine!

[Reply](#)



Judy says

February 10, 2016 at 9:10 PM

How great is that, Cyndi! It makes me smile to hear about you and your daughter's Sunday routine :-)

[Reply](#)



Ian says

January 28, 2016 at 8:24 AM

I'm so thankful I found your site. I tried your milk bread and cinnamon buns and they came out perfectly soft and delicious. I have been making bread for almost a year now and almost all of the recipes I found in the internet are not soft and the ingredients are hard to find. I've tried the Tangzhong method but it is almost impossible to knead it by hand because the dough was sticky, so I gave up on that recipe. Thank you again for sharing this easy and delicious recipe!

[Reply](#)

Judy says

January 29, 2016 at 4:15 PM

You're welcome, Ian! So glad you are enjoying this recipe. You can also use this Milk Bread recipe to make more [Chinese Bakery breads](#).

[Reply](#)

Nida says

January 26, 2016 at 3:25 PM

I just came across this site and it's like a dream come true. All my favorite foods from Hong Kong as a kid can be found right here on this site. :)

I wanted to know if this recipe can be modified to include raisins, such that it mimics Maria's Bakery raisin buns? If so how much and when should they be included in the recipe?

Thanks so much for creating this website. It really connects me to my roots!

[Reply](#)

Sarah says

January 26, 2016 at 4:33 PM

Hi Nida, you're in luck! We have a recipe for raisin buns that uses this milk bread recipe as a base. They're actually cinnamon raisin buns, but you can omit the cinnamon if you don't want that flavor in there: <https://thewoksoflife.com/2015/04/cinnamon-raisin-buns/>. Happy baking!

[Reply](#)



Joan says

January 25, 2016 at 10:00 PM

Good morning, am kneading without KA. Should I knead the dough until it's in stretchable stage? What to look out for to know e dough is ready for 1st proofing. Thanks so much ?

[Reply](#)



Sarah says

January 26, 2016 at 12:39 PM

Hey Joan, if you're kneading by hand, just extend the kneading time for 5-10 minutes, and you should be fine.

[Reply](#)



Angel says

January 22, 2016 at 8:32 PM

Is this similar to BreadTalk's bread?

[Reply](#)



Judy says

January 22, 2016 at 10:58 PM

Yes!



Heidi says
January 21, 2016 at 3:01 PM

Hi

Why don't you use the Trangzhound method ? Please advise

[Reply](#)



Judy says
January 21, 2016 at 5:34 PM

Hi Heidi, I feel that my method is simpler.

[Reply](#)



Patrick Lee says
January 20, 2016 at 11:01 AM

By the way, I tried several of your recipes and they are really up to standard and awesome!
Thanks!

[Reply](#)



Judy says
January 20, 2016 at 8:23 PM

Thank you so much for your kind words, Patrick!

[Reply](#)

Patrick Lee says
January 20, 2016 at 1:41 AM

In the recipe, you said "1 cup, plus 1 tablespoon milk". Does it have to be exactly 1 tablespoon milk? 1 tablespoon milk is nothing compared with 1 cup milk.

[Reply](#)

Judy says
January 20, 2016 at 8:44 PM

Hi Patrick, I tend to tap the measuring cup when I measure out flour to avoid air pockets. When I first made this recipe in the winter when the air was dry, I needed this (additional) 1 tablespoon of milk. Later I've learned that I didn't need it in the summer when the air is more humid. So you can adjust it accordingly.

[Reply](#)

Charlene says
January 19, 2016 at 12:43 PM

Just want you to know, I love your milk bread recipe so much! it is so versatile and so easy. I have made it with green onions, pork floss, coconut, hotdog. Thank you so much!

[Reply](#)



January 19, 2016 at 7:31 PM

You are very welcome, Charlene! Enjoy!

[Reply](#)



Anya says

January 12, 2016 at 4:38 PM

I just tried out this recipe exactly as written with a slightly longer second rise because my buns did not look like they had popped up enough (~1.5 hours) and it came out excellent! Next I'm going to try the pineapple buns. Of note, I live in Denver and I did not make any adjustments for the high altitude and the recipe worked perfectly – luscious soft fluffy buns.

[Reply](#)



Judy says

January 12, 2016 at 6:35 PM

So glad you like it. Thank you for sharing your baking notes.

[Reply](#)



mira says

January 11, 2016 at 6:32 PM

Hi Judy. I follow the recipe exactly but it takes me 2-3 hours to get a good rise. On my first and second proof. Do you think it has to do with the temp of my

Thanks

Reply



Judy says

January 11, 2016 at 10:20 PM

Hi Mira, it has to do with the proofing temperature. When it's cold, I like to heat up my oven for 2 – 3 minutes and then shut it off. The oven then should be warm enough (but not hot) to proof the dough. How did you do your proofing?

Reply



Sandy says

January 10, 2016 at 4:31 AM

I've save this pin awhile ago and finally decided to try it and I'm so glad did! This bread really does remind me of the ones at the Asian bakeries. I'm so glad to have found this!

I did have to do a slight variation cause I didn't have heavy cream on hand so I used regular whipping cream and whole milk. I also had to use about 1 cup more flour cause the dough was really sticky because of the liquid substitution. And because it was a bit cold at my house, I extended the 2nd rise 30 mins longer.

Thanks for sharing this recipe!

Reply



Judy says

January 11, 2016 at 12:20 AM

Truly wonderful, Sandy! Thank you so much for leaving us a comment.

Reply



Amanda says

January 2, 2016 at 8:07 PM

I have a question: why do you not proof the yeast separately before you mix it with the ingredients? This looks so delicious btw, I can't wait to make it!

Oh also- your website makes commenting very hard; you have to scroll through 300+ comments to reach the comment bar. Just thought you might want to change that so people can comment easily!

[Reply](#)



Amanda says

January 3, 2016 at 1:20 AM

Also, when I made the bread it turned out short and dense and not soft and tall! I used whole wheat ap flour, could that be the reason? And the bread deflated after the second proofing before I put it in the oven.

[Reply](#)



Judy says

January 4, 2016 at 11:15 PM

Hi Amanda, the whole wheat flour is definitely the problem. Hope you'll give it a try with the ingredients that are listed...you will be pleasantly surprised!

[Reply](#)



Bill says

Hi Amanda, thanks for letting us know about the comments. The site is configured to show newer comments first and only 50 at a time but the setting somehow changed so it is fixed and back to showing 50 now. Back to your more important question is that the beauty of this recipe is that it is really easy and does not require extra steps like proofing the yeast separately. Another useful reminder is that the flour is measured in packed flour rather than fluffed flour so lightly pack the flour when measuring or your dough may come out too sticky. Good luck and thanks again for the feedback!

[Reply](#)



Amanda says

January 4, 2016 at 7:30 PM

Ok thanks! Also, how long does this bread last before it goes stale? I noticed your recipe lacks tangzhong, which usually keeps the bread moist and fluffy for longer. Is this still the case for this recipe?

[Reply](#)



Judy says

January 4, 2016 at 10:14 PM

Hi Amanda, the bread is soft the 2nd day, by the 3rd day, you might need to microwave it for 20 – 30 seconds and it will be super soft again.

[Reply](#)



Shirley says

December 4, 2015 at 6:24 PM

I decided to brave this bread recipe and make my first loaf today; even so confident that I was going to make the cocktail buns! Until I realised I was missing some ingredients for the filling.. :(Still, I decided to follow your steps and make half into a loaf and half into the round one. I'm so bad when it comes to being patient and waiting, I don't think my cream and milk were quite room temp and my yeast didn't really dissolve in the mixture – there were still some speckles in the bread after baking. But.. They were the still the loveliest, yeast-lumpy loaves because I made them myself! Next time I'll ace them (tomorrow, in fact). Love you guys!

[Reply](#)



Judy says

January 4, 2016 at 11:19 PM

Hi Shirley, I just love comments like this and I thank you for it. I know you will ace it.

[Reply](#)



Michelle says

November 28, 2015 at 12:25 PM

I tried this recipe for Thanksgiving Dinner. My first time making bread and it was a hit. I'm so glad I came across this site. I strongly recommend following the recipe as written (no substitutions is necessary) it is a work of art once complete. My loaf came out exactly the same as pictured on your website and everyone loved the bread! Thanks so much for the perfect instructions and pictures!

[Reply](#)



Judy says

November 29, 2015 at 10:56 PM

Hi Michelle, thank you for your lovely comment. I am thrilled to hear that it was popular at

[Reply](#)

ohmai says

November 24, 2015 at 10:05 AM

I'm curious to try this recipe since it is so highly "praised". Thank you so much for sharing so many amazing recipes. Is the bread still good a day or two after?

[Reply](#)

Judy says

November 24, 2015 at 11:31 AM

Hi Ohmai, yes, the bread is still good after two or three days. You can still eat it at room temperature or heat it up in microwave for 15 seconds. Enjoy!

[Reply](#)

vivian says

December 2, 2015 at 8:03 AM

Hi there...what type of milk should I use? Powder or liquid?

[Reply](#)

Judy says

December 2, 2015 at 8:05 AM

Hi Vivian, please use liquid milk.



Jaimee says

November 19, 2015 at 4:39 PM

Hello,

Is there a reason you didn't put any butter in the recipe? What will be the difference?

Thanks

[Reply](#)



Sarah says

November 20, 2015 at 4:24 PM

Hey Jaimee, the recipe uses heavy cream, which provides the fat to the recipe...no need for additional butter. The cream in the bread is what makes it so soft!

[Reply](#)



Dimple says

November 17, 2015 at 4:17 AM

Finally I was able to try this dough last weekend .I made a Pork BBQ bun and it was awesome!!!
The dough was soft and tasty.My family loved it! I used Heavy whipping cream and it turned out really good.Im going to make Chicken BBQ bun too this coming Thanksgiving dinner ,with my family.

Thank you so much Judy and to all of you guys responsible for making all these great

[Reply](#)

Judy says

November 17, 2015 at 11:17 AM

Excellent! so glad you guys loved it. Thank you so much for sharing, Dimple!

[Reply](#)

Krista says

November 13, 2015 at 3:34 PM

Hi. I love this recip. Especially for cinnamon rolls.

I was wondering if I can refrigerate the dough over night? And do I do it after the first proofing?
I'm hoping to use this recipe for thanksgiving.

[Reply](#)

Judy says

November 13, 2015 at 10:19 PM

Hi Krista, so many readers have asked about this, I personally have not tried it, but I doubt it would work. This recipe is definitely doable for Thanksgiving since it's so easy. I'll refrigerate a bun or two next time I make this bread to bake them next morning.

[Reply](#)

Krista says



Well I prepped a test batch of dough last night and put it in the fridge after the first proofing. When I pulled it out this morning it seemed the dough deflated a little but it was just the yeast going "dormant". I let the dough warm up again in the oven for an hour after I preheated it to the lowest temperature and turn off. Then I began to follow the rest of the directions. I pulled the dough in two parts. One part was made into six rolls. The other half went into a bowl back with the damp cloth over it. The rolls were proofed for an hour before they got egg washed and popped into the oven. They came out nicely as dinners rolls.

Now for the other half. I made into two loaves and proofed those for an hour. (So much proofing) those puffed right up even more than the rolls. After egg washing them and getting them into the oven, they ballooned!

So from my experience with prepping overnight and baking the next day. I think it's okay to do so as long have you give the dough time to rise back up. The rolls aren't quite fluffy soft as a cloud but they are perfect for dinner rolls.

I do apologize that my comment/review is long. I just like talking about the experience I have when tackling something new.

[Reply](#)



Judy says

November 16, 2015 at 9:40 PM

Thank you so much, Krista, for taking the time to experiment. I'm sure a lot of our readers will appreciate this information.

[Reply](#)



Love this dough... It made my pulled pork leftovers into dinner again, and the little bit of leftover made the first successful cinnamon rolls I have ever made in my life, and I have been trying for the last 20 years. Thank you for sharing!!!

[Reply](#)



Judy says

November 12, 2015 at 1:18 PM

You are very welcome, Kristin! Enjoy!!!

[Reply](#)



Shari says

November 7, 2015 at 5:35 PM

I just baked this bread and it turned out really great! It was a little too sweet for me with the simple syrup brushed on top, so I'd leave that out next time if I was just making this for myself, but my friend loved the sweetness level. Overall I am really impressed with this recipe and I'll use it again for sure!

[Reply](#)



Judy says

November 7, 2015 at 6:12 PM

AWESOME! So glad you and your friend enjoyed it.

[Reply](#)



KimLee says

November 3, 2015 at 12:18 AM

Hi Judy,

can i replace the heavy cream with full cream milk? my hubby could not take heavy cream.

[Reply](#)



Judy says

November 3, 2015 at 8:42 AM

Hi Kimlee, although I haven't made it with just full cream milk, but it's definitely worth the try. It would be great if you can let us know how it turns out. Many thanks!!!

[Reply](#)



Angie says

November 2, 2015 at 8:56 PM

I live at 8,000 feet. Any adjustments you would make to the recipe for high altitude ?

[Reply](#)



Dimple says

November 1, 2015 at 8:38 PM

Hi Judy, I was wondering if I can substitute All purpose flour from Bread flour? I have a lot of

And one more thing, the heavy cream ,is that the same thing as the heavy whipping cream?
I'm excited to try your recipe :) and thank you so much for sharing this to us.

More power to you ,
Dimple of California

[Reply](#)



Judy says
November 1, 2015 at 10:57 PM

Hi Dimple, I did a little research, and some sites state that you can do a straight substitute. I say to give it a go and use AP Flour. Regarding heavy cream, heavy whipping cream is slightly different—they both have varying levels of milkfat. That said, you can definitely use heavy whipping cream in this recipe.

[Reply](#)



Madhuri says
October 28, 2015 at 11:52 AM

Hi Judy,

Hello,

Love love your recipes.

I wanted to know if these could be prepared and filled (BBQ pork buns) then frozen to be thawed and baked at a later date.

Also can left over dough be frozen and later thawed?

Thanks a bunch!

M



Judy says

October 28, 2015 at 2:15 PM

Hi Madhuri, I have not tried it, so I am not sure if you can freeze the dough and then bake it later. But you can bake the buns, freeze them, and then reheat in the microwave.

[Reply](#)



Iris G. says

October 28, 2015 at 1:30 AM

Hello, could I use quick rise yeast for this recipe?

[Reply](#)



Judy says

October 28, 2015 at 2:23 PM

Hi Iris, you can use quick rise yeast, but you need to reduce the quantity: 2/3 tablespoon quick rise yeast = 1 tablespoon active dry yeast.

[Reply](#)



Lina says

October 26, 2015 at 9:54 PM

Hai judy....can i just only use bread flour or substitute the cake flour with all purpose flour?

[Reply](#)

Judy says

October 26, 2015 at 11:58 PM

Hi Lina, I just found this on the web, you can make your own cake flour by following these directions: "Measure out the amount needed for your recipe. For every 1 cup of all purpose flour remove 2 Tablespoons of flour. Now add 2 Tbsp of Cornstarch for every 1 cup of flour. Sift 5-6 times and it's ready-to-use cake flour. Hope this helps.

[Reply](#)

Lina says

October 27, 2015 at 12:59 AM

Thanks judi...today i will make char siu bread with this recipe....love ur website

[Reply](#)

Judy says

October 28, 2015 at 2:24 PM

Thank you, Lina! Hope you enjoyed it.

[Reply](#)

Marie says

This recipe looks really tasty, but I don't have a stand mixer. I do have blender, however. Would that also work to mix the ingredients?

Thanks!

[Reply](#)



Judy says

October 26, 2015 at 3:27 PM

Hi Marie, if you don't have a stand mixer, you can knead the bread using some elbow grease (i.e. knead by hand). A blender is not the right appliance in this case.

[Reply](#)



Marie says

November 2, 2015 at 6:20 AM

Thanks!

[Reply](#)



Aurora says

October 25, 2015 at 10:46 PM

This recipe is absolutely wonderful. My parents now request it once or twice a week. Tonight I am doubling the recipe. Have you ever tried it with table cream (18% fat) or half and half rather than the heavy cream?

Thanks so much!!!

[Reply](#)



Judy says

October 26, 2015 at 3:34 PM

Hi Aurora, I have never used table cream, but you can give half and half a try—it might work.

[Reply](#)



Manon Zhao says

October 25, 2015 at 11:54 AM

Hi I just made these but I don't know if I added too much flour or something. Mine came out rather dense and not fluffy at all. How sticky is the dough supposed to be when it is first kneaded? I might've added too much flour.

[Reply](#)



Judy says

October 25, 2015 at 12:33 PM

Hi Manon, the dough should be very, very soft, but without sticking to your hands.

[Reply](#)



S.Huber says

October 21, 2015 at 6:32 PM

Hi, I'm going to make a batch of this amazing looking milk bread today. I'm wondering though if this recipe can be used to make the Chinese Pastry Dough Buns you have on your site—the dough on

like to incorporate it with this milk bread if possible. Absolutely love your site, recipes and pictures!!

[Reply](#)



Judy says

October 21, 2015 at 7:19 PM

Absolutely YES! :-)

[Reply](#)



Tiffany says

October 21, 2015 at 3:01 PM

I love this! Will attempt to make this this week! Can it be froze after its made?

[Reply](#)



Sarah says

October 21, 2015 at 10:58 PM

Hi Tiffany, I'm not sure...I think this bread is best fresh.

[Reply](#)



Judy says

October 23, 2015 at 1:22 PM

[Reply](#)

Tiffany says

October 24, 2015 at 6:54 AM

Hi, do you mean freeze the dough after the first rise?

By the way, I made a double batch the other day and made two types: spring onion with bacon and spring onion with pork floss. They were amazing!! Your milkbread recipe is the one I have been seeking forever! We can't get cake flour here in the UK so I improvised but it still worked. It tasted just like home, my husband proudly shared it at work. Thank you so much! I'd share a photo if I knew how but I've tagged you on Instagram (popboxkitchen)

Thank you again for this wonderful recipe that brought me back to childhood.

[Reply](#)

Tiffany says

October 24, 2015 at 6:57 AM

Ignore my first question...I just realized I asked about freezing the made ones...

[Reply](#)

Judy says

October 24, 2015 at 4:03 PM

So glad that so many of our readers are enjoying this recipe. It's pretty awesome!!!

[Reply](#)



Diana says

October 20, 2015 at 8:35 PM

Oh my! This recipe is wonderful! I used a bread machine and followed your advice to not proof it in the machine. The taste, texture, it looks like baked by a pro! Thank you very much!

[Reply](#)



Judy says

October 23, 2015 at 1:25 PM

Hi Diana, that's AWESOME!!! Thank you so much for your high praise!

[Reply](#)



Michelle says

October 17, 2015 at 6:58 PM

Thank you... just made this for the fam and they loved the bread. And just to say this is my first time making bread, so thrilled with the result.

[Reply](#)



Judy says

October 19, 2015 at 12:41 PM

Hi Michelle, we are very thrilled with the result also! Thank you so much for your comment!



Rita says

October 13, 2015 at 9:44 AM

Hi Judy, I noticed you dont do a tangzhong starter. Do you think it makes a difference to the actual texture or is it just to keep it fresher for longer? Thanks

[Reply](#)



Judy says

October 13, 2015 at 12:25 PM

Hi Rita, many of our readers made both versions and they prefer our recipe. I haven't worked with tangzhong, so I'll let you be the judge. Please share your thoughts after trying this recipe. ^o^

[Reply](#)



Emily says

October 13, 2015 at 8:45 AM

Do I need to put the yeast in water with a bit of sugar and wait 15 minutes before adding the other ingredients?

[Reply](#)



Judy says

October 13, 2015 at 9:02 AM

Not necessary, Emily! Just add the ingredients in the order as listed and you will do fine.

[Reply](#)



alirteza says

October 11, 2015 at 1:04 AM

Hello

I use direction milk bread .I have made very good

Thank you

alireza

[Reply](#)



Judy says

October 11, 2015 at 9:57 AM

Thank you so much for commenting! So glad you enjoyed it.

[Reply](#)



Lisa Kaufer-Smithey says

October 10, 2015 at 11:37 PM

I have always been terrified to make bread until this recipe! In the past my bread/pizza dough's have failed. I was discouraged to even try again until I read through your milk bread recipe.

The FIRST time I made this the family flipped it was so good.

Since then I have made cinnamon rolls, cinnamon twists and regular milk rolls.

bed! I put the bowl on top of the blanket on a low seating and it works great.) I highly recommend your method of twisting and rolling the rolls, as it seems to make them lighter. You have made this family so happy- thank you so very much. ;)

[Reply](#)



Nic says
October 6, 2015 at 1:30 AM

OMG, that recipe is amazing! I made them 2 days in a row as buns, filled with cinnamon-sugar, dulce de leche (muy rico), nutella and hagelstag. I previously thought I had an amazing base recipe, but this one tops them all. Thank you!

[Reply](#)



Judy says
October 6, 2015 at 8:16 AM

You are very welcome, Nic! Enjoy!!!

[Reply](#)



Maree says
October 5, 2015 at 3:17 AM

Hi, I've made Japanese milk bread before using tangzhong and it was delicious. I love the look of this so will also give this a try! Thanks.

[Reply](#)



Judy says
October 5, 2015 at 9:56 PM

Thank you, Maree! Hope you will enjoy this recipe.

[Reply](#)



Caroline says
October 3, 2015 at 3:41 PM

I used this recipe to make cha siu bao, but noticed that the resulting bread is a little crunchy and somewhat dry. I put the unbaked buns overnight in the fridge for next day baking (with a towel over the tray). Would that have dried out the dough?

[Reply](#)



Judy says
October 4, 2015 at 1:35 PM

Hi Caroline, I think it will dry out the dough. But if you must, it's best to cover it with clear plastic wrap. Also, most breads are hard and crunchy when they first come out of the oven, but soften once they cool down.

[Reply](#)



Steph says
October 2, 2015 at 12:59 PM

I was wondering how dry or sticky should the dough be after 15 minutes in the mixer

[Reply](#)



Judy says
October 4, 2015 at 1:55 PM

Hi Steph, the dough should be very soft to the touch, but you should still be able to handle it without it sticking to your hands.

[Reply](#)



dion says
September 27, 2015 at 9:36 PM

Hi!
I chanced upon your milk bread recipe few days back...
Tried it last night....

Worked wonderful! Yummy bread!

Thank you for sharing!

[Reply](#)



Judy says
September 29, 2015 at 9:36 PM

Hi Dion, awesome! Thank you so much for your comment!

[Reply](#)



mary says

September 27, 2015 at 3:32 PM

Love your blog. Just made these exactly as directed. Very delicious. On my second proofing, i didn't check on them and they rose and flattened over the sides of the loaf pans within the hour, but they didn't affect the taste.

I had no cake flour, but on the internet, i found you could substitute with 1/2 cup AP flour minus 1 Tbsp and replace that Tbsp with cornstarch.

Looking forward to trying these next with your inside out coconut buns!

[Reply](#)



Judy says

September 29, 2015 at 9:39 PM

Hi Mary, this bread recipe really is pretty awesome, we use this dough for all of our <https://thewoksoflife.com/category/recipes/chinese-bakery/> recipes, including the Inside Out Coconut Buns that you mentioned.

[Reply](#)



Lola says

September 25, 2015 at 7:01 AM

Hi Judy, I just tried your recipe. Kneading turned out good ! After first proofing dough was still smooth till I took it out to shape it. It turned uneven and broke easily ... The elasticity was gone!

After baking, the bread turns dense and hard on the top. Any help on this? Would really

Thank you!

Reply



Judy says
September 26, 2015 at 10:20 PM

Hi Lola, I am at a loss! Did you make any changes to the recipe? Did you knead the dough by hand or in a mixer? How long did you knead the dough for? Did you proof the dough twice? I am trying to understand where it went wrong.

Reply



Katie says
September 18, 2015 at 7:50 PM

how do i proof the bread? temperature?

Reply



Judy says
September 19, 2015 at 10:15 PM

Hi Katie, you can try this easy proofing method that I use sometimes: put the dough (in a large bowl) in the microwave along with a cup of boiling water, then close the microwave (Don't turn it on!). The cup of boiling water will give the small space the temperature and humidity needed for bread proofing.

Reply



Laura says

September 17, 2015 at 9:16 PM

Made this last night with a few changes (mostly because I was too lazy to go get the actual ingredients as listed) and it still turned out just like your pictures, and tasted exactly like I thought it should!

- only used all purpose flour
- didn't have cream on hand but google suggested I mix 3 parts milk to 1 part melted butter as a substitute
- used the dough hook attachment for my hand mixer as I don't have a stand mixer

Thank you so much for the recipe and all the amazing work you guys do on this blog. I have a Cantonese background and every time I ask any relatives for a recipe its always "a bit of this and a bit of that you'll figure it out". Having actual quantities has inspired me to try dishes I never thought I could create at home.

[Reply](#)



Judy says

September 19, 2015 at 10:21 PM

Hi Laura, thank you so much for your lovely comments. It's pretty amazing to hear the outcome even with the changes you made. These are some really good references for our readers. Thank you for sharing!

[Reply](#)



Joanne says

September 14, 2015 at 11:10 AM

Hi, can I use normal cream from a can (nestle) instead of heavy cream?

[Reply](#)



Judy says

September 17, 2015 at 8:52 AM

Hi Joanne, I have never used it. Just make sure it's not non-dairy. If it's cream made with cow's milk, then it should be fine.

[Reply](#)



HTang says

September 13, 2015 at 5:48 PM

I just wanted to thank you from the bottom of my stomach for this recipe. Not only is it easy but success-on-the-first-attempt. I have been discouraged in the past with bread recipes where the results were unpredictable. I've made this recipe 3 times (once a week) and I feel my confidence increasing every time! For some reason I end up with more dough so I use a 9x13 pan and a 9inch round pan. I am now ready to venture out into other bread recipes like bo-lo bao and raison bao.
THANK YOU!!

[Reply](#)



Judy says

September 13, 2015 at 10:09 PM

Hi Helen, you are so very welcome! I want to thank you for taking the first step in making this recipe. So when you are ready to advance, take a look at all the Chinese bakery buns (using this basic dough) under the "Chinese Bakery" category of our recipe list. You will have fun making them, I know it!

[Reply](#)



ChuiLan Chia says

September 11, 2015 at 9:55 PM

Thank you for your recipe. The thing I detest most in bread making is the proofing part. You mentioned you proof your oven. How do you do that? What temp can I use in the oven for that? The reason I ask is because I feel that my kitchen isn't as warm as I would like it to be to proof bread.

[Reply](#)



Judy says

September 11, 2015 at 11:15 PM

Hi ChuiLan, not sure what kind of oven you have. Mine has a setting for "proofing", I turn it on (to proofing) for 5 minutes and then turn it off, the oven would be warm enough for proofing now. The good temperature for proofing is when you feel the warmth but not too warm.

[Reply](#)



ChuiLan Chia says

September 16, 2015 at 12:05 AM

Hi Judy

I think I had a good temperature in the oven – around 30degreesC. But my bread still didn't rise. :(I live in Singapore and the weather is really humid. How much extra bread flour can we add? I think I added 2 rounds of 1/4 cups of bread flour, but the dough was still sticky. And baked bread was still dense. Look forward to your advise. Thanking you in advance.

[Reply](#)



Judy says

Hi ChuiLan, in very humid climates, I think it's a good idea to reduce the milk to 1 cup minus 1 tablespoon (reduce by 2 tablespoons in total based on the recipe) to avoid adding too much extra flour. Also, please double check the expiration date on the yeast to make sure they are still "active." Lastly, you can try another proofing method that I use sometimes: put the dough (in a large bowl) in the microwave along with a cup of boiling water, then close the microwave (Don't turn it on!). The cup of boiling water will give the small space the temperature and humidity needed for bread proofing. Hope these adjustments will help!

[Reply](#)



Ying says

September 11, 2015 at 12:25 PM

Hi Judy , Can I use Nestle Crema Table Cream ? Thank you .

[Reply](#)



Judy says

September 11, 2015 at 9:48 PM

Hi Ying, sorry, can't use that! I believe they are non-dairy which means they don't contain milk.

[Reply](#)



Hi,

My dough didn't rise :(i made sure all the wet ingredients were room temperature first.

I assume I have to dump the dough and start all over right? Maybe i got bad yeast?

- Karrie

[Reply](#)



Judy says

September 1, 2015 at 5:33 PM

Hi Karrie, definitely check the yeast's expiration date. I hate to see you waste the dough, here is my suggestion: buy new yeast, dissolve yeast with one tablespoon of warm water, add it to the dough, put it back to the mixer and let it go for 5 minutes, you might have to add a little bit more flour. Hopefully it will raise this time.

[Reply](#)



karrie says

September 2, 2015 at 10:51 AM

Actually, it did rise! but overnight! it took awhile. This might sound like a basic question – but can I still use the dough 24 hours later, after its been sitting at room temperature? It finally rose – but took like 12 hours.

[Reply](#)



Judy says

September 2, 2015 at 4:18 PM

Hi Karrie, it's difficult to say! Ideally, it's not too safe since the dough contains milk and egg. It's your call. Just curious, did you check the expiration date of the yeast?

[Reply](#)



Jaclyn says

September 1, 2015 at 10:32 AM

Hi Judy, Sarah, can i half the recipe and make a loaf instead of two?

[Reply](#)



Jaclyn says

September 1, 2015 at 11:01 AM

Hi Judy, Sarah, one more question. I make tangzhong bread in the past, and they are relatively sticky compared to normal bread recipes and trickier to shape. May I know whether I expect this milk bread dough to be sticky as well, or will it be easier to shape, since no tangzhong is included? Looking forward to hearing from you soon. Thanks!!

[Reply](#)



Judy says

September 1, 2015 at 1:42 PM

Hi Jaclyn, the dough is very soft, but shouldn't stick to your hands. I made this bread yesterday, because of the hot humid weather, the dough came out very wet like a lot of the comments we have received from our readers, so if you find yourself in similar

[Reply](#)

Judy says

September 1, 2015 at 4:06 PM

Hi Jaclyn, yes, you can half the recipe.

[Reply](#)

Sylvia says

August 31, 2015 at 1:36 PM

I made them this weekend and got to say they turned out perfect (they were all gone before I get a chance to take picture of my work). I can cook really well but not bake (because I can't seem to stick to the exact measurement thing in my head), but your recipe make is so easy to follow especially the pictures (this help the most since I am a visual person). I think it is great that you explained the history of the dish, this helps people to understand the concept and the origin of the dish will make the cooking/baking task less scary.

Thank you for sharing!

[Reply](#)

Judy says

September 1, 2015 at 8:37 AM

Thank you so much, Sylvia, for your encouraging words! So glad that you family enjoyed the milk bread, now feel free to use the same dough and make many of the Chinese bakery favorites, you can find all the recipes here:

[Reply](#)

Susan Butterfield says
August 24, 2015 at 7:55 PM

Just made this. Oh my gosh is this delectable! It's like King's Hawaiian bread but better because I made it. I didn't have cake or bread flour and just used all purpose and I think it still came out beautifully. Will make this recipe for our girls' night to go with our barbacoa.

[Reply](#)

Judy says
August 25, 2015 at 11:01 AM

Hi Susan, saw the picture of your bread! Thumbs up. Great job!

[Reply](#)

Eny says
August 24, 2015 at 2:55 PM

Hi! This seems like a great recipe, like you I've been looking for the perfect recipe, can't wait until I make this bread! I have one question though, with any other bread recipe that I've found successful I've switched the flour for all-purpose if it calls for a different one, I wonder if I could switch it as well with this one and just use baking powder as an extra reinforcement. Do you think it'd work? Thanks

[Reply](#)



Judy says
August 25, 2015 at 11:05 AM

Hi Eny, it should work. Hope to hear from you after you try it.

[Reply](#)



Lylly says
August 21, 2015 at 4:10 AM

This recipe was so easy to follow. It turned out exactly like the photo and tasted so good. I'm going to try the bread with the BBQ pork buns and hotdogs too.

[Reply](#)



Judy says
August 21, 2015 at 7:55 AM

That's wonderful, Lily! Thank you for your comment!

[Reply](#)



chri says
August 15, 2015 at 12:02 PM

Hi. Thanks re reheating. I guessed that might be good. One niggling thing sorry. Could you have newest comments first i.e. up at the top. One has to scroll all of the way to the bottom of these

[Reply](#)

Sarah says

August 16, 2015 at 2:10 PM

Hey Chris, great suggestion! I just changed it. :)

[Reply](#)

Christine says

August 13, 2015 at 1:42 PM

Hi Judy!

I've been looking for a good milk bread recipe for some time, and I'm so excited to test this one out.

Quick question: I hear of "tangzhong" in some other milk bread recipes. Is there a particular reason, it's omitted here? Would it make a big difference?

<http://food52.com/recipes/30962-hokkaido-milk-bread>

Looking forward to hearing back w/ your advice! Thanks!

[Reply](#)

Judy says

August 13, 2015 at 3:13 PM

Hi Christine, in this case, it's not necessary to start with tangzhong. Our recipe is so easy and simple, wait till you try, you will be amazed.



Chris says

August 13, 2015 at 9:45 AM

Hi. Great recipe. If I made pork char sui buns what would you recommend for reheating the buns?

[Reply](#)



Sarah says

August 13, 2015 at 10:34 AM

I know my mother won't like me saying this, as she's totally Luddite when it comes to microwaves, but I think the best way to reheat them and bring them back to best texture is by microwaving them for 20-30 seconds.

[Reply](#)



Chris says

August 13, 2015 at 9:42 AM

Hi. Great recipe. Have worked out cake flour as I am in the UK.

If I were to make this recipe for Char Sui Bao Buns what would you recommend for reheating the buns? Has anyone done this?

[Reply](#)

--



I just discovered your blog, looks great. One question on the milk bread: I always check bread for doneness with an instant read thermometer. Bread and rolls when properly baked usually have an internal temperature between 190 and 210 degrees F. Have you checked the internal temperature when the milk bread is cooked perfectly? thanks.

[Reply](#)



Judy says

August 13, 2015 at 7:33 PM

Hi Howard, no, we have not done that! I should do that the next time I make it again. Thank you for the suggestions!

[Reply](#)



jenny says

August 12, 2015 at 10:39 AM

Hi. Another question. How long is the shelf life of the buns? Room temp and refrigerated? Thanks

[Reply](#)



Judy says

August 13, 2015 at 7:29 PM

Hi Jenny, you can leave it on the counter for up to two days. But I suggest that you put them in the refrigerator and re-heat in the microwave for 15 – 20 seconds.

[Reply](#)



jenny says

August 12, 2015 at 10:34 AM

Tonight i made milk bread with pork filling. A simpler filling i found on the web. It turned out to be so good with the extra softness of the bread compared to the first ones we made using a different recipe.

Few things i want to ask:

1. How do i know when to stop kneading by hand? Can u please send a video of how to properly knead by hand and what should be the texture. Because mine did not turn out to be the same as your photos.
2. How to avoid the bread's bottom to stick at the parchment paper? Because the recipe char siu buns uses parchment for the pans.

That's it for now. Thanks for the great recipes!

[Reply](#)



Judy says

August 13, 2015 at 7:42 PM

Hi Jenny, to answer your two questions: 1) When you stretch the dough, it should not break easily; it should be able to stretch out into a thin "sheet", for lack of a better word. 2) The parchment paper should peel off easily, no worries there!

[Reply](#)



Jenny says

August 18, 2015 at 12:14 AM

I wonder if this recipe could be used to make meat floss buns like in Breadtalk? Im not sure if you heard about it. Just dont know what else they call it.



Judy says
August 18, 2015 at 9:18 AM

Absolutely, Jenny! As a matter of fact, I think I will add it to our Chinese bakery recipes. Thanks!

[Reply](#)



Jenny says
August 19, 2015 at 7:54 PM

Maybe you could share to me the sweet sticky paste they spread on the bread for the floss to be stick. I tried butter sugar water salt but not satisfied with it. Some say mayonnaise but wont it spoil if the bread will only be put in room temp? Thanks



Judy says
August 20, 2015 at 12:56 AM

Hi Jenny, Mayonnaise is the right "adhesive." I suggest that you keep the leftovers (Use a ziplock bag) in the refrigerator and microwave for 20-30 seconds to reheat. Or you can use the batch of dough to make an assortment of Chinese bakery buns that we have listed under "Chinese Bakery" in the recipe index. Hope this is helpful.



Ellen says

August 11, 2015 at 9:04 AM

My friend passed me her milk bread recipe and boy, she does not knead the dough even though the mixer has stirred the dough for 10 mins. Instead, she slams it on the counter-top, fold it a few times, and continue the same for about 10 mins. I dread to make it because it seems like a good muscle work-out. But your method seems effortless and I'm going to try it!

[Reply](#)



Judy says

August 11, 2015 at 10:58 AM

Thank you, Ellen! This recipe is one of my pride and joy, you will love it! Remember to use this same recipe to make other Chinese bakery treats mentioned in the post.

[Reply](#)



jenny says

July 31, 2015 at 11:24 PM

Hi. I want to try this very soon. Hope you could help me with some of my questions.

1. What substitute for bread flour?
2. Can instant yeast work as well? What should be the ratio if okay to use.
3. I will be kneading by hand, will i get the same consistency as using the mixer?
4. What temp should be when rapid proof in the oven? (Im from Manila im not sure if the warm weather will be enough for proofing at room temp)
5. I want to use this milk bread recipe for the pork asado buns when will i add the filling and how to do it? Or should i just follow the pork buns recipe?

Thanks for your responses.



jenny says

July 31, 2015 at 11:26 PM

And 1 more thing. Im not sure if heavy cream is readily available. Any brand in particular?

[Reply](#)



Judy says

August 1, 2015 at 8:12 AM

Hi Jenny, not sure what's being sold in Manila, try heavy cream or heavy whipping cream.

[Reply](#)



Judy says

August 1, 2015 at 8:46 AM

Hi Jenny, to avoid confusion, I will list out the answers:

- Can't substitute bread flour. But you can make your own: add 1 tablespoon vital wheat gluten or gluten flour to 1 cup of all-purpose flour.
- As long as you are not making this bread in a bread machine, you can use the instant yeast, and the quantity is the same.
- You can definitely knead by hands, increase the kneading time by 25% to 50% if you can, the longer the better.
- You can proof in a warm area if the temperature is around 80 to 85 degrees.
- Re filling, it's a good idea to follow our BBQ Pork Buns for the steps and folding. Remember the buns have to proof (2nd time) again before baking.

Please let us know how it turn out.

[Reply](#)



Alice says
March 3, 2016 at 6:43 AM

In a newer comment, you said to use 2/3 tbsp if using instant yeast, but in this older comment you said quantity of instant or active is the same. Which is correct or which have you tested? I made your recipe using active yeast and it tasted too yeasty and yeast granules did not easily dissolve in the dough. I bake a lot of bread but never saw this much yeast for this amount of flour. A packet of yeast is 2-1/4 tsp., the amount often required in a recipe.

[Reply](#)



Judy says
March 3, 2016 at 9:44 AM

Hi Alice, I have tested this recipe many times and made many **variations** using this same dough, so I know it works. But definitely feel free to adjust the recipe to your own liking.

[Reply](#)



Alice says
March 4, 2016 at 8:48 AM

My actual question is whether to use 2/3 tbsp or 1 tbsp instant yeast since you have these two different answers to this question and of the two different quantities have you tested? Thank you.



Judy says
March 4, 2016 at 11:12 AM

the differences between the two: the two yeasts (using the equal amount) have the same results when the proofing time is two hours or longer. With shorter proofing time like this milk bread, I say to use 2/3 tbsp of instant yeast if you really can't find active dry yeast.



Phelicia says

July 30, 2015 at 4:43 PM

Hi judy

How many days can this bread be kept after making it.

Thanks

Phelicia

[Reply](#)



Judy says

July 30, 2015 at 8:13 PM

Hi Phelicia, it's OK to leave on the counter for two days. Otherwise, store it in the refrigerator. You can heat it up by microwave it for 10 – 15 seconds.

[Reply](#)



phelicia says

July 30, 2015 at 9:51 PM

thanks judy!

[Reply](#)



mei says

July 28, 2015 at 4:15 PM

can I use half and half instead of heavy cream?

[Reply](#)



Judy says

July 28, 2015 at 11:43 PM

Hi Mei, it's not ideal, but you can try. With baked goods (especially bread), it's best to stay with the original recipe.

[Reply](#)



Anita says

September 9, 2015 at 9:01 PM

Hi Judy, this is the best soft bread recipe I have ever try. It is so GOOD. The best part is, it's so easy and simple to made. It's after I measure out all the dry ingredients then I realized I only have heavy cream and half and half , so that's what I used. I let it proof at room temperature 750 and it takes almost 3 hour for the first proof and 2 hour for the final proof. It came out great. Thank you for sharing.

[Reply](#)



Judy says
September 11, 2015 at 8:47 AM

Thank you, Anita! It's a joy to hear comments like yours. Thank you so much for sharing.

[Reply](#)



Al piece says
July 24, 2015 at 3:06 PM

Hi there does the heavy cream mean heavy whipping cream or just heavy cream? I'm always confused about the heavy cream and heavy whipping cream I could never find just heavy cream?

Thanks for your reply
I'll check back for a
response....

[Reply](#)



Judy says
July 24, 2015 at 5:07 PM

Hi Al, for this recipe, heavy whipping cream can be used.

[Reply](#)



July 23, 2015 at 6:45 PM

Hi, your bread looks delicious. I want to make it with my little daughter but we are stuck. What measure is 1 cup? Is it 150g or 300g? Any advice would be most appreciated.

Chris

[Reply](#)

Judy says

July 23, 2015 at 10:18 PM

Hi Chris, it's best to use volume instead of weight for this, because the weight varies according to what ingredients you're measuring. With that said, 1 cup = 8 fl oz = 237 ml, hope this is helpful.

[Reply](#)

Van says

July 19, 2015 at 9:12 PM

I just made it and my bread turned out perfect. I've studied bread making at school so I now always make my own bread at home. My father asked me to recreate this addictive bread he buys at the asian store so I had to find the best copycat recipe online and yours is it!

I never buy milk and didn't have heavy cream at home so I used what I always have in my fridge, which is 10% coffee cream and added a little bit of milk powder. This is what I'll do everytime because it was the perfect substitution. I also added raisins at the end of the kneading, because our asian store's milk bread has raisins in them so I just had to ;-)

A little bakery advice for everyone, when you dump your ingredients together in the bowl before mixing, make sure that the salt and yeast don't touch because the salt will kill the yeast.

Thank you so much for that recipe. Can't wait to surprise my dad with this bread next time I see him, he's going to freak out!

[Reply](#)



Judy says

July 19, 2015 at 11:40 PM

Hi Van, thank you so much for your comments! I'm sure our readers can also benefit from these great tips.

[Reply](#)



Van says

July 20, 2015 at 6:37 PM

I will try the recipe with 15% cream next time and will let you know how it turns out but I have a feeling that it will be even more yummy. I wish I could have 15% or 35% cream in my fridge at all times because I love my coffee rich and creamy but the fatter the cream, the more expensive it is.

Any chance that another member of your family might have the copycat recipe of the asian fried bread sticks? That's my dad's next mission for me ;-)

[Reply](#)



Judy says

July 20, 2015 at 8:35 PM

Hi Van, we'll help you to accomplish the 2nd mission soon. Please sign up for our email notifications of new posts.

[Reply](#)



Van says

July 23, 2015 at 10:09 PM

Ok, great! Thank you so much, I can't wait!



Van says

August 14, 2015 at 12:24 PM

Hi Judy,

So I tried making the bread with 15% cream only and the result wasn't as good as my first try with the 10% cream. I thought it tasted more creamy and buttery and the texture was also more dense and not as airy and fluffy.

If I still have some 15% left, I would make the bread with only 10% cream with maybe a tablespoon of 15% cream or milk powder.

By the way, 10% coffee cream is also called half and half.

I also made your coconut buns and my dad loved them!



Judy says

August 14, 2015 at 11:56 PM

Hi Van, knowledge is power. We really appreciate that you've shared your experience and knowledge with us and our readers. Thank you so very much!!!



Sarah says

August 16, 2015 at 2:23 PM

Great insights, Van!



Van says

August 19, 2015 at 11:46 AM

Oh thanks! I'm glad you find my comments so helpful.

Great blog you guys!



kc says

July 10, 2015 at 9:06 PM

Ad much as I liked the taste, the textured was not good. I did not wait for the ingredients to be room temp. Was the dough also too wet also.....? Sigh

[Reply](#)



Judy says

July 11, 2015 at 9:12 AM

Hi KC, sounds like something went wrong during the process. The texture should be really

to the humidity level in your kitchen. We mentioned in the recipe that you could add more flour 1/4 cup at a time until the dough comes together. After the buns are baked, and you're enjoying them throughout the week, you can heat them up in the microwave for 20 seconds to bring them back to their just-baked texture. Hope you will try again!

[Reply](#)



Rebecca says

June 30, 2015 at 8:11 PM

This looks delicious, but I was wondering, do you activate the yeast in the milk first ?

[Reply](#)



Judy says

June 30, 2015 at 10:35 PM

Hi Rebecca, you don't need to if you are using the regular active dry yeast.

[Reply](#)



Maria says

June 26, 2015 at 2:24 PM

Can't wait to bake this bread, it looks just like my Colombian childhood's sweet pull-apart-bread down to the syrup!!!! Love your blog, it is my first time here and i'm hooked. Great work.

[Reply](#)



Judy says
June 27, 2015 at 8:42 AM

Thank you very much, Maria! Hope this bread will help bring back some childhood memories.^_^

[Reply](#)



Dana Loo says
June 17, 2015 at 5:09 PM

Thank you so so much for this recipe!! Now that I'm on summer break, I've been making wayyyy too much of it, and it always turns out well (before this recipe landed in my lap, everything I tried to bake pretty much failed). I want to make red bean buns...would this be the same recipe for the bread part of it?? Thank you very much^-^

[Reply](#)



Judy says
June 17, 2015 at 8:04 PM

Hi Dana, funny you should say that, I just made a batch of and a round loaf today. You can definitely use this dough for the red bean buns.

[Reply](#)



Mal says
June 17, 2015 at 8:04 PM

Hi

I tried this in the bread machine using the dough setting and all ingredients as required except I didn't have cake flour so used all purpose and thickened cream instead of heavy cream as I thought they were the same, seems I was wrong about that! The dough came out wet and sticky and I had to add at least another cup of bread flour to make it work, came out great but not so soft and fluffy as yours! Any ideas, suggestions, would be appreciated, would love to try again and get it right.

[Reply](#)



Judy says

June 4, 2015 at 5:11 PM

Hi Mal, please double check your measurement. You can use the bread machine for mixing, but don't proof the dough in the bread machine. I have tried this recipe using a bread machine at my friend's house, I've found the proofing temperature in the bread machine is too high and makes the bread taste too yeasty. Please try again and don't change the ingredients.

[Reply](#)



Cecilia says

May 31, 2015 at 7:46 AM

I am making the dough in the bread machine as I type, fingers crossed it comes out alright!

[Reply](#)



Judy says

May 31, 2015 at 9:22 AM

Hi Cecilia, you can use the bread machine for mixing, but don't proof the dough in the bread

[Reply](#)

Corinne says

May 30, 2015 at 7:52 PM

Hi, can I sub the cream with something else? We are lactose intolerant.

[Reply](#)

Judy says

May 30, 2015 at 10:56 PM

Hi Corinne, I wish I can be more helpful, but I really don't know how to substitute heavy cream and milk for this recipe.

[Reply](#)

Therese says

May 10, 2015 at 3:25 PM

Should the milk be scalded and cooled before adding it to the recipe so it doesn't kill the yeast?

[Reply](#)

Judy says

May 10, 2015 at 8:34 PM

[Reply](#)

Sophie says

May 10, 2015 at 2:26 AM

Hi there. Am excited to try your recipe. Would it be okay to reduce the sugar and salt in the recipe? Or is it necessary to keep to exact measurements for the texture to turn out right? Thanks a lot.

[Reply](#)

Judy says

May 10, 2015 at 7:40 AM

Hi Sophie, it's best to keep the recipe as is.

[Reply](#)

Emma says

May 8, 2015 at 9:04 AM

Hi,

Should the active dry yeast be activated as per the packet instructions, e.g. in warm water? Or can I add it directly to the recipe without activation like you would with instant yeast?
Thanks :)

[Reply](#)



May 8, 2015 at 9:41 AM

Hi Emma, just add the yeast directly to the recipe without activation. It's a good idea to add the ingredients to the mixer in the order as they are listed. That's how I do it and it works.

[Reply](#)

Bryan says

May 5, 2015 at 8:09 PM

Quick Question: The flour measurement, is that aerated 3 1/2 cups or not? Thanks :)

[Reply](#)

Judy says

May 5, 2015 at 10:16 PM

Hi Bryan, all measurements should be compacted, for lack of better word, not aerated.

[Reply](#)

Bryan says

May 6, 2015 at 12:23 PM

Thanks Judy! I actually made a loaf of milk bread and some Chinese hotdog buns for the family. Really enjoying the blog and looking forward to diving into the other great recipes. Thanks for sharing :)

[Reply](#)



May 6, 2015 at 11:30 PM

You are very welcome! Bryan. We are delighted that our readers are enjoying the blog and cooking along. It's the best kind of rewards that we can ask for.

[Reply](#)

hoa wong says

May 4, 2015 at 9:44 AM

I made milk bread followed this recipe last night and it was absolutely delicious. I have tried to make this bread with different recipes but this one so far the best. I did cut this recipe in half tho which yielded 4 buns. I used this milk bread to make "Pork Floss Bun". Usually I don't leave comments or feedback however I just want to thank you for posting this recipe. Would recommend other so try it because it is super easy to follow and the result is fantastic !

[Reply](#)

Judy says

May 4, 2015 at 3:12 PM

Hi Hoa, I really appreciate that you took the time to comment. Kudos to you for trying my recipe. Hope you will make it again.

[Reply](#)



May 2, 2015 at 4:48 PM

Hi Judy,

I tried this recipe as is and it's delicious! I wanted to use it to make pandan bread so I substituted the heavy cream with coconut milk and then added 1.5 tsp of pandan paste. It was absolute heaven. Not sure if you like pandan flavor, but if you do – please give it a try!

[Reply](#)



Judy says

May 2, 2015 at 9:45 PM

Hi Ann, I've never tried pandan. I did googled it and it sounds divine. Thank you so much for sharing, I do wish I could try your pandan milk bread.

[Reply](#)



Adrian says

April 22, 2015 at 6:05 PM

Thanks for this recipe, I originally used it to make the Chinese buns my wife and kids love. I then got creative and used the shape of the pork bun but stuffed with pepperoni instead to make pepperoni roles. Tasted better than any I ever had as a kid living in West Virginia the home of the pepperoni role.

Thanks again

[Reply](#)



Judy says

Awesome! Feel free to make more variations with this milk bread dough. We've made three so far, I'm sure there will be more to come.

[Reply](#)



leela says

April 21, 2015 at 2:10 PM

hello i try this milk bread and i was awesome i will make it twice a week thanks

[Reply](#)



Judy says

June 22, 2015 at 1:34 PM

Smile! Smile! Smile!

[Reply](#)



Ann says

April 12, 2015 at 3:29 PM

Hey Judy! This was my first time making ANY type of bread and I came across your recipe. I always wanted to make the bread in the Asian bakeries I loved growing up. It came out delicious! The only problem was it didn't quite brown on top even with egg wash. The bottom was browning so I had to remove them. Other than that, it was a success! Thank you so much! This blog is now my favorite! <3

[Reply](#)



Judy says

April 12, 2015 at 5:08 PM

Thank you, Ann. Make sure the loaf is placed in the middle of the oven when baking. Also, make sure the oven is fully preheated before you start baking.

[Reply](#)



Joyce says

April 10, 2015 at 10:49 AM

Hi! I just tried the recipie!! It is SO SO GOOD!! Is it okay if I add oats to it to make oatmeal bread? If yes, what kind of oats should I add and how much?

[Reply](#)



Judy says

April 10, 2015 at 11:36 AM

Hi Joyce, have not tried that! If you want to replace a small portion of the bread flour with oats, tried with quick oats. Please let us know how it turns out if you are going to try it out.

[Reply](#)



Sarah says

April 10, 2015 at 12:53 PM

Hey Joyce, I'm not really sure how it would work out if you added oats. I'm always nervous about tweaking bread recipes too much...



Maddie says

April 9, 2015 at 12:52 AM

Hi, your pictures made me wanna try this simple steps. But, i realized that it does not require butter or oil. Still ok?

[Reply](#)



Judy says

April 9, 2015 at 11:33 AM

Yes, it's still VERY good.

[Reply](#)



Sarah says

April 9, 2015 at 5:15 PM

Hey Maddie, the fat in this recipe comes from the use of heavy cream.

[Reply](#)



Norma says

April 8, 2015 at 2:12 PM

Love your site — thank you so much for all the wonderful recipes.

And congratulations on your Saveur nomination!

[Reply](#)



Judy says

April 9, 2015 at 11:48 AM

Thank you so much Norma, you can cut back on the sugar, I am not sure how it will turn out if you eliminating the sugar though!

[Reply](#)



Amanda Vuu says

April 6, 2015 at 3:43 PM

This is a beautiful looking recipe! Isn't it crazy how you can search and search and search and what you are looking for is right in beneath your nose. I have to try this recipe!

[Reply](#)



Judy says

April 6, 2015 at 4:57 PM

Thank you, Amanda. This is one of my proudest recipes.

[Reply](#)



sulata coelho says

April 5, 2015 at 2:20 PM

Thank you very much for this recipe. I made it yesterday for the first time and it came out perfect .it almost looked like your pictures..(wish i could post you the snaps)....the only sad part was that I was trying to make it for easter lunch today but the beautiful loaf could not see the light of this day. It was over in a flash with demands for more. Just to prove that it is one of the best milk bun recipes. Thanks a lot once again and God bless you for sharing your knowledge.keep it up.

[Reply](#)



Judy says

June 22, 2015 at 1:39 PM

Thank you so much for commenting, what a lovely story!

[Reply](#)



Mary says

April 5, 2015 at 1:34 AM

Hi Judy,

Thanks for sharing. If I use this recipe for the char siu bun, when do I put in pork fillings? After the 1st proof or 2nd proof?

[Reply](#)



Sarah says

April 5, 2015 at 8:47 PM

[Reply](#)

Macall says

April 1, 2015 at 3:51 PM

Hello, thank you for posting! Can't wait to try this recipe. I usually buy milk bread from a local bakery to make the best french toast you've ever had, can't wait to make this homemade version. Will it hurt the dough if allowed to proof for longer than one hour (at either stage)? Thank you!

[Reply](#)

Macall says

April 1, 2015 at 3:52 PM

*toast

[Reply](#)

Judy says

April 1, 2015 at 10:47 PM

Hi McCall, a little more proofing should be fine, it won't hurt it (the dough)! ^_^ Please write back after you try.

[Reply](#)



Made this today n it was super soft n fluffy!

So glad I stumble on yr blog. Had tried a few recipes n they all turn out yummy!

Thank you so much!

[Reply](#)



Judy says

March 30, 2015 at 10:34 AM

Thank you SO much, Angie! Love it!

[Reply](#)



Amanda says

March 25, 2015 at 12:49 PM

Hello, thank you for posting this delcious recipe, but could you please explain what 'proofing' means? Is is the same meaning as setting the bread aside to rise??

Thank you in advance for your response!

[Reply](#)



Sarah says

March 25, 2015 at 6:02 PM

[Reply](#)

Charlotte says

March 24, 2015 at 9:07 PM

The pictures look gorgeous! I've been wanting to try this out for a while and am finally home from college with access to a clean kitchen. I do have some quick questions though. Is milk bread the same as 餐包? I love the subtle sweetness of 餐包 and would love to be able to make it. Also, can AP flour be used to substitute for bread flour?

[Reply](#)

Judy says

March 24, 2015 at 10:06 PM

Hi, Charlotte, milk bread is softer than 餐包, but very similar with that subtle sweetness that you like. I think you should stick with bread flour, I've not tried AP flour for this recipe, not sure about the outcome.

[Reply](#)

David says

August 8, 2015 at 1:09 AM

I used AP flour, sweet rice flour instead of cake flour, and whole milk with the heavy cream. It's what I had on hand. Sprinkled some sesame seed on the wash just before baking. Was awesome! Using these for the pulled smoked brisket. Thanks for the recipe!!

[Reply](#)



August 9, 2015 at 10:17 PM

Hi David! How great is that! Thank you so much for sharing.

[Reply](#)



Shannon says

March 22, 2015 at 4:43 PM

I have just recently started cooking and blogs have been my entry into new ideas as well as recreating favourites at home. I have to say yours has been the biggest inspiration and have yielded the most consistent successes, so THANK YOU SO MUCH!!

I know it may seem sacreligious, but have you tried this with adding shredded cheese? I adore sweet bread with the sharp tang of a manchego or Gruyere – I would like to add about a cup of shredded – thoughts??

[Reply](#)



Kaitlin says

March 22, 2015 at 7:48 PM

Hi Shannon, you're welcome!!! Thanks for the kind words. As for your supposedly bonkers idea re: cheese, UM BEST IDEA I'VE SEEN ALL DAY. By all means go ahead! And we'll get to experimenting as well!

[Reply](#)



Sarah says

March 22, 2015 at 10:13 PM

Hey Shannon, just to throw my two cents into the ring...if you wanted to add cheese, I think your best bet might be to mix it into the dough after the first proof, when you're putting it back in the mixer anyway to get the air bubbles out of it. Alternatively, you could put cheese in the center of the bun, and/or sprinkle cheese on top after brushing the buns with egg wash. Awesome idea! Let us know how it turns out, or send us a pic of them on Facebook/Twitter!

[Reply](#)



Ashley says

March 19, 2015 at 1:18 PM

Hi, I just wanted you to know that your recipe resembles a recipe that we are trying to recreate for a "British Baroque Dinner". It is a recipe from a London 1764 cookbook, "English Housewifry Exemplified" by Elizabeth Moxon. I reprinted the recipe below. I'm going to try your recipe as-is and another batch by just using whole milk and all-purpose flour, combining your flour and dairy quantities. Let me know if you have any suggestions.

FRENCH BREAD. To half a peck of flour, put a full jill of new yeast, and a little salt, make it with new milk (warmer than from the cow) first put the flour and barm together, then pour in the milk, make it a little stiffer than a seed-cake, dust it and your hands well with flour, pull it in little pieces, and mould it with flour very quick; put it in the dishes, and cover them with a warm cloth (if the weather requires it) and let them rise till they are half up, then set them in the oven, (not in the dishes, but turn them with tops down upon the peel;) when baked rasp them.

[Reply](#)



Sarah says

March 20, 2015 at 12:32 PM

I particularly enjoyed the instruction..."Warmer than from the cow." Also...what's a jill?
And when you "rasped" those loaves, what exactly did that entail? haha

[Reply](#)



ashley says

April 6, 2015 at 7:39 PM

the milk only, all purpose flour only bread was rustic and just what we needed for the dinner. However, I am making these rolls according to your recipe again because they were soooo good last time. I compared the two versions side by Side and yours were so much softer. I am definitely keeping this recipe.

[Reply](#)



Judy says

April 6, 2015 at 8:00 PM

I second that! Thank you!

[Reply](#)



JC says

April 11, 2015 at 1:56 PM

I think that should have been gill and not jill; a gill is a fluid measurement of 5 imperial ounces (a US gill is 4 ounces but 5 imperial ounces equal 4.8 US ounces which is why it's handy to know where your recipe originates from!). Rasping the bread is just as it sounds, using a rasp/grater/knife tip scrape off the crust and save to use as crumbs (usually meant for thickening dishes).

[Reply](#)



siulin says

March 17, 2015 at 9:48 PM

Hi, I am from Chile, South America, and I made this recipe with the ingredientes that I found, jejeje, instead cake flour I used regular flour, but I had to use 1 cup more of flour, and the result was really great, thanks so much for this recipe.

I just discovered this page few days ago, and since then I am your biggest fan, I love all on it: the recipes, the photos. the grafic, everithing, you are amazing.

[Reply](#)



Judy says

March 18, 2015 at 10:54 AM

Thank you so much, Siulin. We are also extremely grateful that many people are cooking our recipes and their many positive feed-backs. Happy cooking!

[Reply](#)



joann says

March 15, 2015 at 2:22 PM

8 and one half cups of flour is way too much! I hate when recipes are wrong. I had to add so much more milk to make it into a dough

[Reply](#)



March 16, 2015 at 12:53 AM

Hi Joann, the recipe calls for 3 and a half cups of bread flour, not 8 and a half cups. Please double check. Thank you so much!

[Reply](#)

To Nhi says

March 11, 2015 at 1:03 PM

Hi Judy,

I loooooooooove you so much. I have tried the tangzhong method, but was not happy with it. I have tried this one twice, and the bread came out beautifully soft each time. Thank you so much for sharing. You made my day :-)

[Reply](#)

Judy says

March 11, 2015 at 9:10 PM

You are so very welcome! If you have a minute, can you help us win the SAVEUR Blog Award, the link to the voting page is on our side bar. We'd really appreciate it very much!

[Reply](#)

To Nhi says

March 27, 2015 at 11:39 AM

Sorry Judy, I was off-line for a while. Not sure where to vote for the Aveur blog award :(. I'll be glad too if you can show me the way .



Sarah says
March 27, 2015 at 7:49 PM

Hi Nhi! Thanks so much! The nomination process ended, but voting hasn't begun. If we're a finalist, we'll let everyone know how to vote!

[Reply](#)



Judy says
March 11, 2015 at 10:49 PM

Forgot to mention...If you like this bread, you will love what's coming out this (coming) Saturday. (For now, I will keep it a secret ^_^)

[Reply](#)



Nicky says
March 10, 2015 at 8:20 PM

This looks delicious. There is nothing quite like fresh baked bread. Thanks so much for sharing this with us at the Let's Get Real Link Party. I've pinned your recipe to our group group and selected you as one of my featured bloggers this week. Please stop by and grab a party button. This' week's party will go live Thursday at 5pm EST.

[Reply](#)



Thank you so much, Nicky! Really appreciate it!

[Reply](#)



Sandy Yap says

March 9, 2015 at 10:40 AM

Hi! I always have trouble getting heavy cream in local supermarkets where I live in Southeast Asia. Do you think I can sub this with evaporated milk?

[Reply](#)



Judy says

March 9, 2015 at 11:40 AM

Hi, Sandy, I did some research, I think evaporated milk could be a good substitution. You might want to try it out with half of the recipe first.

[Reply](#)



Sandy Yap says

March 14, 2015 at 2:19 AM

I tried it with evaporated milk and it works!! But the dough seemed to be less 'oily'. I guess fat content in evaporated milk is lower than heavy cream. On a positive note, it's less than half the price and easily available in any grocery store (in Malaysia we call these sundry shops).

[Reply](#)



Judy says
March 14, 2015 at 9:17 AM

Hi Sandy, great to hear that it worked! We'll have to try it out some time. :)

[Reply](#)



Valerie says
March 7, 2015 at 12:12 AM

I've never tried milk bread, but this is so good. I wanna make this so I can try it.

[Reply](#)



Judy says
March 7, 2015 at 9:47 AM

Thank you, Valerie. This bread is super soft and full of buttery flavor, you will love it.

[Reply](#)



Marla @ Organic Life on a Budget says
March 6, 2015 at 6:06 PM

Beautiful bread! You make it sound so easy, I will have to try! Thanks for sharing at Let's Get Real

[Reply](#)

Judy says
March 7, 2015 at 9:48 AM

Thank you, Marla!

[Reply](#)

Vashti Quiroz-Vega says
March 6, 2015 at 1:29 PM

Hi Guys! This bread looks scrumptious! I can't wait to try this recipe. I pinned it. Thanks for sharing! :D

[Reply](#)

Judy says
March 7, 2015 at 9:48 AM

Thank you so much!

[Reply](#)

Donna says
March 2, 2015 at 12:03 PM

[Reply](#)

Judy says

March 2, 2015 at 1:54 PM

Donna, I think it's OK to freeze the finished bread. But I personally have never done it. I suggest you freeze a small piece to test it out.

[Reply](#)

Jennie says

March 2, 2015 at 11:48 AM

I was skeptical b/c I thought this type of bread could only be made via the Tangzhong method. But OMG, this beats any bread that I've previously made both in ease and taste! Thank you so much for sharing this gem!

[Reply](#)

Judy says

March 2, 2015 at 1:56 PM

heheheheeee...

[Reply](#)

Maria says

Wow....this looks amazing and I am going to definitely try it out. My kids love bread. Question....your 1st ingredient is heavy cream. Is this the same as heavy whipping cream? Your 2nd ingredient is milk...do you recommend using whole milk or can one use fat free or another lower fat content milk product.

[Reply](#)



Judy says

February 27, 2015 at 3:49 PM

Hi Maria, yes, heavy cream is heavy whipping cream. As for the milk, I used 1% (milk fat) milk, you can use whole milk, fat free or 2%, whichever you have on hand at the time.

[Reply](#)



Vy says

February 25, 2015 at 12:23 AM

Wow! This looks like something from 85C bakery. Will have to try!

[Reply](#)



Judy says

February 25, 2015 at 10:25 AM

Yes, you must. It's beyond easy!

[Reply](#)



Kristen says

February 22, 2015 at 7:45 PM

Wow, thanks for posting this recipe! I loved it, but I felt like it wasn't sweet enough. Do you have any tips to make it sweeter :)?

-kristen

[Reply](#)



Judy says

February 22, 2015 at 9:29 PM

Hi Kristen, so glad you like it. Recipe calls for 1/3 cup sugar, you can increase it by a little bit, but not too much. I think it will affect the texture of the bread.

[Reply](#)



Laura says

February 18, 2015 at 10:38 PM

Hello,

Thank you for this amazing website!!!! I used to live in San Francisco and now live in A small town where good Chinese food is just a dream :(

I noticed that you recomend using this dough for Cha Sui Bao and I was wondering if this recipe can also be used to make the steamed variety. Thanks!

[Reply](#)



Judy says

Hi Laura, so glad that you enjoy our site. This Milk Bread is for baking only. If you're looking to make the steamed Cha Sui Bao, you can make the filling following our:

<https://thewoksoflife.com/2014/02/chinese-bbq-pork-buns-cha-siu-bao/> recipe, then follow the <https://thewoksoflife.com/2014/06/carrot-ginger-pork-buns/> recipe for the dough, the making and the cooking. By marrying the two, you'll have the steamed Cha Siu Bao you want.

Cheers! ^_^

[Reply](#)



Laura says

February 19, 2015 at 8:35 PM

Thanks for your quick thorough reply. You guys are awesome!

[Reply](#)



faithy says

February 10, 2015 at 1:27 AM

Looks awesome! I tried last night but i forgot to add egg!!! No wonder I was wondering why i needed more milk. LOL! This recipe is also very forgiving, the bread turned out great and delicious and soft! Super easy! Love it! Thanks for sharing!

[Reply](#)



Judy says

February 10, 2015 at 10:33 AM

Thank you, Faithy! Totally agree, it's a awesome recipe.



Vronnie says

February 9, 2015 at 2:59 AM

OMG I think I just found a Treasure!!!! Thank you thank you thank you! I ve been searching for the asian style bread that reminds me of the bakery & childhood memory & countless recipes tried from different method. Hands down this is the BEST & SIMPLEST with soft cottony texture! Im so glad to find your blog (where have I been?!) & will be venturing more of your recipes. Cheers from Australia

[Reply](#)



Judy says

February 9, 2015 at 10:36 AM

Hi Vronnie, I felt the same way when I found this recipe, and of course, could not wait to share with everyone. Thank you so much for taking the time and comment. Cheers!

[Reply](#)



Asha says

February 1, 2015 at 3:55 AM

Looks yummy thnk u gotta try this. But serously i dnt know the difference between bread flour n cake flour please kindly update me.

[Reply](#)



Judy says

Asha, compare with all-purpose flour, cake flour has less gluten and bread flour has higher gluten. Hope this helps.

[Reply](#)



Asha says

February 1, 2015 at 3:49 AM

This is amazing looks v tasty. I need help i seriously dnt know the difference between bread flour n cake flour. Please help. Thnk u dear.

[Reply](#)



Sarah says

June 27, 2015 at 12:26 PM

Hi Asha, so sorry we missed your comment! You've probably found out by now, but here's a link to a quick recipe for cake flour: <http://joythebaker.com/2013/12/baking-101-the-best-cake-flour-substitute/>, if you can't find it in your local store. All you need is all purpose flour and cornstarch. :)

[Reply](#)



Eline says

January 30, 2015 at 3:30 PM

Has anyone tried doing all this in a bread machine? Mix, poof and bake? I like to mix all the ingredients in and wake up in the morning to fresh bread.. Or can i "par-bake" and then finish up the baking in the morning? (like TJ's par-baked bread...)

[Reply](#)

Sandra says

January 29, 2015 at 3:25 PM

I recently made this and it was delicious! It was like biting into a cloud – a very yummy cloud. :-) Thanks so much for sharing so many wonderful recipes!

[Reply](#)

Judy says

January 30, 2015 at 7:44 PM

You are very welcome!

[Reply](#)

Natalie G says

January 27, 2015 at 6:32 PM

Hi Judy, thanks for sharing this recipe.

I made it and it turned out perfect. Light, fluffy, yummyyyyy... :)

I dumped all the ingredients in the bread machine and set it on dough setting. When it finished mixing the dough, I took it out and proofed it in a big bowl until it doubled in size.

Half of the dough, I made a loaf and the other half I made into 10 buns with chocolate filling... :)
Thanks again, this recipe is better than tangzhong in my opinion.

[Reply](#)



January 27, 2015 at 10:24 PM

You're very welcome! Natalie. I'm just glad that we can use this platform to share wonderful recipes with everyone. Thank you for your wonderful comments.

[Reply](#)

Katrina says

January 25, 2015 at 12:33 PM

Thank you for posting this great recipe. Making homemade bread was something I always wanted to make but always failed. I never have luck working with yeast. This recipe was so easy.

I made this last night and it came out perfect. Just like store bought milk bread. I made my bread into one big loaf. I baked it for 40-45 mins.

FYI: My dough also came out very wet and sticky. I gradually added more bread flour until the dough came together and wasn't sticking to the sides of the mixing bowl. I used about 1/3 cup more flour.

[Reply](#)

Judy says

January 25, 2015 at 10:24 PM

Hi Katrina, I'm so happy to hear the good outcome. I wonder if this adjustment (1/3 cup of flour) has anything to do with humidity and/or elevation. Sorry, it's beyond my knowledge. But still, I'm glad you shared your experience with our readers because I had two other readers mention the same problem.

[Reply](#)



May says

January 23, 2015 at 10:53 PM

Is it okay to use almond milk?

[Reply](#)



Judy says

January 24, 2015 at 9:46 AM

Hi May, I've never used almond milk before, but if you decide to give it try, please let us know the result. Thank you very much!

[Reply](#)



May says

January 25, 2015 at 7:23 PM

First, thank you so much for this recipe!!! It's so easy and so good!

Secondly, I didn't use almond milk because I didn't want to mess up this lovely bread so I just went out and grab some regular milk... I just got a smaller one it just gives me more reason to keep making more 😊

[Reply](#)



Judy says

January 25, 2015 at 10:17 PM

Great news, May. You are very welcome!

[Reply](#)



Mish says

January 22, 2015 at 3:08 PM

Thanks for this recipe Judy!

I was wondering if the bread can be put in the fridge after the second proofing and then baked the following morning?

[Reply](#)



Judy says

January 22, 2015 at 10:01 PM

Hi Mish, I have not done that, you can take a 1/4 (or less) of the dough and try it out. I should try it next time I make this again because a few people have asked me the same question.

Please let me know if you decide to try it out. Thank you so much!

[Reply](#)



Mish says

January 26, 2015 at 5:46 PM

Hi Judy,

I tried refrigerating the half of the dough at two different steps.

One half went into the fridge after the first proof, and the second went in after the second proof... I found that in both cases, it looked like the bread didn't seem as fluffy as in your photos, but it still tasted delicious. My husband, my daughter and I adore this recipe! Thank you so sooo much!

Cheers.

[Reply](#)



Judy says
January 27, 2015 at 9:52 AM

Hi Mish, comments like yours make blogging so rewarding. I'm glad your family loved it and we really appreciate your feedback.

[Reply](#)



Stefanie says
January 20, 2015 at 10:17 PM

Love the pictures! I tried to make this tonight and the dough was extremely wet and never came together into a ball. Any suggestions? Thanks!

[Reply](#)



Judy says
January 21, 2015 at 11:05 AM

Hi Stefanie, this puzzles me. I've made this recipe twice myself and we have readers who've also successfully made this bread. The only thing I can think of is to double check the measurements. I know I myself need to concentrate when following a recipe. Also, remember to tap the measuring cup to make sure there are no air pockets. Lastly, make sure the egg is large and not extra large or jumbo. Hope you will give it another try! It may also have to do with your climate/humidity. If you live in a humid climate, try adding a little more flour.

[Reply](#)



Judy says

January 25, 2015 at 10:37 PM

Hi Stefanie, UPDATE... I wonder if this problem has anything to do with humidity and/or elevation, but it's definitely beyond my knowledge. A few readers (that I know of) made the recipe and they turned out great, but I also had two other readers report the same sticky dough problem. One of them added 1/3 cup of bread flour (in addition) and the bread turned out perfect. I thought you might find it useful and try it out. Thank you!

[Reply](#)



Stefanie says

January 25, 2015 at 11:09 PM

Hi Judy, thanks for the tips! It was raining when I tried last time – tried again this afternoon and happily ended up with fluffy milk bread. Thanks again :)

[Reply](#)



jo says

June 26, 2015 at 11:25 PM

Hi,

Silly question about the yeast – I've added the Instant Yeast (in the recipe order! First time I tried this, I didn't get that bit, so added the dry goods first, then the egg, and the egg all clumped to the flour!), hand kneaded for 15 mins (food processor is broken :-(). Normally when I dissolve the yeast, part of that process makes the liquid, and therefore the resulting dough, smooth – however, because this recipe didn't call for it (and I went through the comments to make sure), the yeast is still granular – it is well mixed in, but the dough feels like it has sand all the way through. Is that right? I'm not sure whether it will rise properly if the yeast is still in lumps.

What type of yeast do you use? Is yours a powder rather than in little grains? (the

Many thanks

Jo

[Reply](#)



Jo says

June 27, 2015 at 1:26 AM

Update (obviously I was not expecting a reply straight away given the time difference between you and me!) – the dough didn't rise properly; maybe added about 20% in the hour, and was still really grainy when I tried to make the pork buns. I'm still persevering, though; they are on their second rise, and I'm hoping won't taste too yeasty when I've finished cooking them... Will let you know.



Judy says

June 27, 2015 at 8:32 AM

See my other reply about the yeast, hope you will try again.



Judy says

June 27, 2015 at 8:26 AM

Hi Jo, the active dry yeast we work with looks like this:

<http://www.joepastry.com/2013/active-dry-yeast/>. You can try dissolving the yeast in the milk (the milk should be lukewarm), and then quickly adding all the other ingredients into the bowl to start kneading. Don't let the yeast sit in the milk any longer than necessary.



Jo says

June 27, 2015 at 4:30 PM

Thanks, Judy – I'll do that next time (this is the yeast I use:

<http://www.edmondscooking.co.nz/baking-ingredients/active-yeast-150g> – it definitely looks more granular than yours).

It didn't make a difference to the taste of the finished bread (I was really worried it was going to taste yeasty), and, indeed, I've been asked for the pork buns again :-), but it didn't look great aesthetically, and I was only able to make 12 instead of the 16 buns from one batch of the dough because it hadn't risen.

But overall, YUM, and will definitely be having another go!



Judy says

June 28, 2015 at 8:44 AM

Great, Jo. Also check the expiration date on the yeast bottle, older yeast doesn't perform well.



Claire says

January 20, 2015 at 12:58 PM

I'm new at this so forgive me if this question is silly. Does the yeast need to be "activated" from

be mixed with a bit of sugar and warm water (less than 110F) first. I just want to make sure not to mess this one up because it looks soooo good.

Thanks!

[Reply](#)



Judy says

January 20, 2015 at 9:37 PM

Hi Claire, this is why this recipe is so great: no need to activate the yeast. Just add all the ingredients to the mixer in the order as listed, then turn on the mixer and you are on your way.

[Reply](#)



may says

January 20, 2015 at 12:06 PM

Made it with whole wheat bread flour and pastry flour (couldn't find cake flour) and forgot to proof the dough the second time. It came out great anyway. My kids refused to share the loaves with their friends.

[Reply](#)



Judy says

January 20, 2015 at 9:33 PM

Hahahahaha...that's a win when your kids love it. Thank you so much for sharing.

[Reply](#)



V. H. says

January 19, 2015 at 9:02 PM

Just a quick question, is the dough supposed to be pretty sticky? It's sticking to the bottom of my mixer bowl. I just didn't want to mess it up by adding more flour if it doesn't need it. Thank you.

[Reply](#)



Judy says

January 19, 2015 at 9:42 PM

Hi VH, it's sticky in the beginning, but after 15 minutes of "stirring" in the mixer, the bottom of your mixer should be clean and the dough is in one piece. Hope this helps!

[Reply](#)



Irene says

April 12, 2015 at 10:36 AM

The dough is very sticky even after 20 mins of mixing. Initially I wanted to dump the dough but decided not to. Now it's proofing and I can't wait to see the end product.

[Reply](#)



Judy says

April 12, 2015 at 5:13 PM

Hi Irene, hope the bread turned out good. Was it humid? A couple of readers had the same issue because of extra humidity in the air. Adding another tablespoon or two of bread flour should correct the dough. Thank you so much.

« »



Judy says

January 25, 2015 at 10:36 PM

Hi VH, UPDATE... I wonder if this problem has anything to do with humidity and/or elevation, but it's definitely beyond my knowledge. A few readers (that I know of) made the recipe and they turned out great, but I also have two other readers report the same sticky dough problem. One of them added 1/3 cup of bread flour (in addition) and the bread turned out perfect. I thought you might find it useful and try it out. Thank you!

[Reply](#)



Sophie says

January 19, 2015 at 6:27 PM

Oh this looks bomb, you guy! And sounds very easy indeed. Why did I think that Milk Bread traditionally used the tangzhong method? Maybe that's another type of loaf entirely, what do I know :) I know that I want to sink my teeth into a slice of this goodness asap!

[Reply](#)



Judy says

January 19, 2015 at 9:46 PM

Thank you, Sophie, that's why this recipe is so awesome, no tangzhong required. Please try it out soon.

[Reply](#)



Carla says

January 19, 2015 at 3:55 PM

Wow! My local Asian bakery makes this stuff and it sells out daily. Can't wait to make this myself. I've been reading your blog and recipes. Love that it's a family thing uniting cousins and weaving recipes into life. Family, food and fun- is there anything better than that?

[Reply](#)



Judy says

January 19, 2015 at 5:47 PM

Hi Carla, thank you so much!

[Reply](#)



Linda says

January 19, 2015 at 10:52 AM

Oh my! How good is this?! I'd have to eat it immediately upon removal from the oven. I'd love it if you shared this at What'd You Do This Weekend? Have a great week.

Wishes for tasty dishes,
Linda

[Reply](#)



Jenna says

January 18, 2015 at 10:56 PM

I made these tonight and let me just say this is some of the best bread I've ever had! I've actually never made a homemade from scratch bread recipe, so I wasn't expecting much, but this seems to be fool-proof. My husband said they were restaurant-quality. Will definitely be making these on a regular basis and on holidays or special occasions. The final product is so beautiful...just like the pictures! Thank you for posting! Can't wait to try your other recipes.

[Reply](#)



Judy says

January 19, 2015 at 10:24 AM

Hi Jenna, thank you for sharing. It's so good to hear from our readers, especially with comments like yours. :-)

[Reply](#)



Sylvie says

January 18, 2015 at 10:14 PM

This looks sooooooo good. This is a dumb question but... can you describe what this tastes like? I want to make it just by the looks of it but want to know what to expect taste-wise before I spend the time and ingredients to make it. Is it sweet? Is it like a hawaiian roll? Thank you! (I adore your blog, and efforts!)

[Reply](#)



Judy says

January 19, 2015 at 10:42 AM

Hi Sylvie, I'll do my best to describe it, and hope I do it justice. This milk bread is very light and fluffy, creamy and slightly sweet, and you'd question as you're eating it: Am I eating bread or am I eating desert? It's so easy to make, please give it a try so you'll get to taste its

[Reply](#)

Sylvie says
January 19, 2015 at 12:11 PM

Yay! Great! Thank you!!! Can't wait!

[Reply](#)

Amanda says
January 18, 2015 at 4:43 PM

Amazing recipe! When I saw this blog post via email notification I was so ecstatic. I made your char sui bao a while back and it turned out fantastic. Can't wait to try one out! Can the dough be freezed after the second proofing, and then thawed and baked later? Would that turn out just as good? Thank you! :)

[Reply](#)

Judy says
January 18, 2015 at 7:34 PM

Hi, Amanda, go glad you like our Char Sui Bao recipe. I have not tried freeze this Milk Bread dough. Let me know if/when you're going to try it. Thank you!

[Reply](#)



Hi mine turned out a little hard and a light color but they were still great. Thigh I know I over mixed and over worked them so that's the problem but I will make them again and again till I get them right. We love them and this is the best recipe I've ever seen thank you

[Reply](#)



Judy says

August 3, 2015 at 8:17 PM

And you will get it right, Haylie, don't give up! We are on your side. ^o^

[Reply](#)



Kayiu @ Saucy Spatula says

January 18, 2015 at 2:32 PM

This is ABSOLUTELY stunning! I always have trouble looking for good Asian/Chinese/Cantonese bread recipes. Can't wait to try this out!

Thank you for sharing!

[Reply](#)



Judy says

January 18, 2015 at 3:10 PM

Hi Kayiu, we had the same challenge. But look no more, you have found it. Give it a try!



laura says

January 18, 2015 at 2:29 PM

what if you don't have a mixer? how can i make it without a mixer?

[Reply](#)



Judy says

January 18, 2015 at 3:08 PM

Hi Laura, you can also make the dough in a bread-maker on dough setting. If not, hands works, make sure to knead the 1st round about 25-30 minutes and 2nd round for about 10 minutes. Thanks!

[Reply](#)



Gwen @simplyhealthyfamily says

January 18, 2015 at 2:01 PM

What a gorgeous loaf of bread! I am Pinning this to make ASAP!

[Reply](#)



Judy says

January 18, 2015 at 3:03 PM

[Reply](#)

Rie says

January 18, 2015 at 12:28 PM

I think a better Ina quote for this recipe is, "How bad can that be?". Looks yummy

[Reply](#)

Judy says

January 18, 2015 at 1:25 PM

Thank you, Rie. It's awesome.

[Reply](#)

CB says

January 18, 2015 at 10:33 AM

What is the difference between cake & bread flour. I live in Europe and the supermarket just sells flour? can you explain. Thanks, CB

[Reply](#)

Judy says

January 18, 2015 at 10:47 AM

[Reply](#)

tris ham says

June 22, 2015 at 8:31 AM

what does CB means?

[Reply](#)

Judy says

June 22, 2015 at 1:40 PM

CB is this reader's initial.

[Reply](#)

Kaitlin says

January 18, 2015 at 11:56 AM

Hey CB, my mom is right, but if you can't find it at the supermarket by you, here's a recipe for cake flour! All you need is all-purpose flour and corn starch. :)

<http://joythebaker.com/2013/12/baking-101-the-best-cake-flour-substitute/>

[Reply](#)

Lenina says

February 22, 2015 at 10:25 PM

I recommend reading all three links, they are all full of good info, and will help you with other recipes as well.

<http://www.joepastry.com/category/baking-ingredients/flours/american-european-flour-equivalents/>

<http://www.cooksinfo.com/flour>

http://www.theartisan.net/Flours_One.htm

Enjoy!

[Reply](#)



steven says

March 29, 2015 at 9:04 PM

The wife and I seem to be hit or miss with this. Do you just add the active yeast or do you prepare it by the directions on the label? Sometimes it seems to rise ok and sometimes it doesn't. The dough seems to be very tough to roll out also. Can you give us any advice??

[Reply](#)



Judy says

March 30, 2015 at 10:33 AM

Hi Steven, a couple of things: 1) make sure the heavy cream, milk and egg are at room temperature. 2) when making the dough, add the ingredients in the order as we listed. 3) When proofing (both times), cover the dough with a damp cloth and set the dough in a warm (but not too hot) area. Hope this helps! ^_^

[Reply](#)



March 30, 2015 at 11:44 PM

One more question when you are making the knots are you pulling the dough back through the loop after twisting the ends?

[Reply](#)



Judy says

March 30, 2015 at 11:59 PM

Hi Steven, after the braiding picture you see in the post, I tuck the ends under the loop without actually pulling them through the loop.

WELCOME!



Hi, we're Bill,
Judy, Sarah, and
Kaitlin. We're a
family of four
bloggers, sharing
our kitchen
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