**Tutti Frutti Bread Recipe**

Tutti Frutti Bread which has soft buttery milk bread dotted with tutti fruity all over it. The fruit bread is baked to perfection and a slice is perfect with a cup of milk.

No ratings yet

PREP TIME15 mins

COOK TIME45 mins

RESTING TIME2 hrs.

TOTAL TIME3 hrs.

Course Main Course

Cuisine American

**INGREDIENTS**

* ▢Warm Milk - 1 ¼ cup
* ▢Sugar - 3 tbsp.
* ▢Dry Yeast - 2 tsp
* ▢All Purpose Flour / Maida - 2 cups + more as needed
* ▢Wheat Flour - 1 cup
* ▢Salt - ¼ tsp
* ▢Butter - 4 tbsp.
* ▢Tutti Frutti - ¾ cup

**INSTRUCTIONS**

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Heat milk in a saucepan till warm, add butter and allow it to melt. Set aside to cool down.

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Add sugar and mix well. Add in yeast and set aside for 5 mins so the yeast activates.

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Now take flour, wheat flour, salt in a bowl and whisk well.

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Add in the tutti Frutti and mix well.

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Add the milk mix and knead to a dough.

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Cover and set aside for 1 hour.

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Now punch back the air out and knead well.

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Now spread it like a square in a floured surface and roll it tightly. Place it in a greased loaf pan.

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Let it rise for 30 mins. During the last 10 mins of rising, preheat oven to 190 degree C / 375-degree F. oven.

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Now brush the top with milk and bake for 35 to 40 mins in a 190 degree C / 375-degree F. oven. If is getting too dark, place a sheet of foil on top.

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Remove from oven and cool completely. Slice and serve.