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Premium Milk

Milk flavored bread filled with white chocolate and topped with powdered sugar.

🕒 PROOF IN 1.5-7 HRS 🕒 BAKE IN 14-16 MINS

Nutrition Facts	
9 servings per container	
Serving size	154g (5.4 oz)
Amount per serving	
Calories	570
	% Daily Value*
Total Fat 24g	37%
Saturated Fat 15g	75%
Trans Fat 0g	
Cholesterol 165mg	55%
Sodium 440mg	18%
Total Carbohydrate 75g	25%
Dietary Fiber 1g	4%
Total Sugars 38g	
Includes 0g Added Sugars	0%
Protein 11g	
Vit. D 0%	Calcium 6%
Iron 15%	Potas. 0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

What We Send

Dough (9)
Recipe Card

What You Need

Baking Tray
Parchment Paper
Clean Towel
Small Bowl
Pastry Brush
Egg
Water
Powdered Sugar (Optional)

Proofing Methods

Proofing with home oven: 🕒 1.5-2 HRS

Adjust oven racks, as needed, depending on the amount of dough proofing. After the dough is fully defrosted (or has reached an internal temperature of 60°F), boil a pot of water. Place the boiled pot of water on the bottom of the oven and the tray(s) of dough on the rack(s) above the boiled water. Please make sure the oven is completely OFF. Change out boiled water every 30 minutes until dough is fully proofed. Only open oven when changing out the water to maintain as much heat and moisture as possible. Use these water changes as an opportunity to check on your dough size. Once your dough has fully proofed you may proceed to Step 3!

Proofing at room temperature: 🕒 7 HRS

Place defrosted dough in a cool, dark area. If you have a container larger than the tray, place it over the top. If not, you may use a damp paper towel or a clean/dry dishcloth. This will prevent the surface of your dough from drying out. Once your dough has fully proofed you may proceed to Step 3!

Warning: Baked goods will be hot when pulled out of the oven and can cause burns if not allowed to cool.

INGREDIENTS: HIGH GLUTEN FLOUR, WHITE CHOCOLATE, CREAM(CREAM, CARRAGEENAN), EGG YOLKS, WATER, POWDERED SUGAR, MARGARINE, CAKE FLOUR, SUGAR, SALT, YEAST, DOUGH CONDITIONER(WHEAT FLOUR, GUAR GUM, DEACTIVATED YEAST, XANTHAN GUM, DIACETYL TARTARIC ACID ESTER OF MONO & DIGLYCERIDES (DATEM), ENZYMES, ASCORBIC ACID), DOUGH SOFTENER(WHEAT FLOUR, ENZYMES). CONTAINS EGG, MILK, SOY, WHEAT.

ALLERGEN CONTAINS: WHEAT, MILK, SOY, EGG

1.



Line a baking tray with parchment paper. Place the desired amount of dough evenly on the baking tray. Cover the dough to prevent it from drying out (EX: towel, bowl, etc.). Leave dough to defrost at room temperature for 1-2 hours.

2.



Once fully defrosted (or once the internal temperature of the dough reaches 60°F) please see the backside of this card for proofing methods. Choose the method that works best for you.

3.



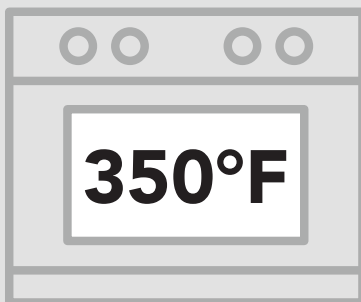
After proofing, the dough should now be doubled in size. The dough should measure roughly 5 cm (2 inches) in height.

4.



Beat a whole egg with a splash of water in a small bowl until combined. Using a pastry brush, lightly brush the egg wash onto the surface of each dough. To mimic our stores, dust powdered sugar on top.

5.



Preheat the oven to 350°F. Make sure to remove the pot of water prior to preheating. Once the oven has preheated, bake for 14-16 minutes.

6.



Once your bread is done baking, remove the baking tray from the oven and lightly tap it on the counter to prevent the bread from collapsing during the cooling process. Then, enjoy!