

# Panasonic Breadmaker Recipe

## *Sweet Brioche*



### *Ingredients*

1 1/4 tsp yeast  
400g strong white flour  
4tbsp sugar  
1 tsp salt  
2 tbsp skimmed milk  
50g fridge temperature butter (cut into small cubes)  
180 mls water  
2 medium eggs, beaten  
Plus 70g of fridge cold butter for adding later (cut into small cubes)

### *Method*

1. Place the ingredients in the bread pan in the order listed in the recipe above.
2. Select BRIOCHE program 3 hours 30 mins and press start.
3. The display will indicate the time until the 70g of additional butter is added.
4. When the program has ended, remove the bread from the pan and allow to cool.

### *Notes :*

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