

Pandesal

Ingredient	US	Non-US
all-purpose flour	2 cups	
bread flour	2 cups	
white sugar (for yeast)	¼ cup	
white sugar (for dry ingredients)	¼ cup	
melted butter	5 tablespoons	
baking powder	1 teaspoon	
milk (lukewarm)	1 ¼ cup	
rapid rise yeast	1 pouch/envelope (equivalent to 2 ¼ teaspoons)	
bread crumbs	1 cup	
salt	1 teaspoon	
egg	1	1
cooking oil	1 tablespoon	

Cooking Instructions:

1. Warm milk in microwave for approximately 50 seconds. Combine the yeast, sugar (1/4 cup), and milk and stir until the yeast and sugar are fully dissolved. Let it sit for 10 minutes. It should foam and increase in size.
2. In the mixing bowl, combine the dry ingredients: flour, sugar (1/4 cup), salt, and baking powder and mix well.
3. Add the egg, butter, cooking oil, and yeast-sugar-milk mixture in the mixing bowl with the dry ingredients then mix again until dough is formed.
4. In a flat surface, knead the dough until the texture becomes fine (about 5 to 8 minutes)
5. Mould the dough and put into a lightly greased bowl, cover with damp cloth and let the dough rise for 1 hour.
6. After the dough has risen, transfer to a lightly floured working surface. Create 16 balls of dough that should be equal in size.
7. Roll each piece of dough in breadcrumbs then arrange on a baking tray for at least an inch apart.
8. Leave the dough in the tray to rise again for 30 minutes.
9. Pre heat the oven at 375 degrees Fahrenheit (190 degree Celsius).
10. Bake for 15 minutes or until light brown outside.