PANDESAL

Ingredients:

- *1 cup warm milk*
- *1/4 cup butter*
- *1 egg*
- *2 tsp instant yeast*

- *3-1/4 cup all purpose flour*
- *1/4 cup sugar*
- *1 tsp salt*
- *2 Tbsp oil (for bowl)*
- *1/2 cup breadcrumbs*

Instructions:

1. Mix the milk, butter and egg in a large bowl.

2. Add instant yeast and stir.

3. Add sifted flour, sugar, salt and mix with a spatula till a dough forms.

4. Rest the dough uncovered for 20 minutes.

5. Transfer to a clean, floured counter and knead for 7 to 10 minutes, until the dough is smooth.

6. Form the dough into a ball and place in an oiled bowl, rubbing some oil onto the dough as well.

7. Cover and rest for an hour, allowing the dough to double in size.

8. Tap down the dough to remove gas.

9. Stretch the dough into a square and divide into 18 pieces.

10. Roll the pieces into balls.

11. Dust breadcrumbs on the top of each ball and arrange on a sheet pan.

12. Cover and rest in a warm place till double in size.

13. Bake in pre- heated oven for 18 – 20 minutes at 350F (180C).

14. Enjoy your soft, fluffy and delicious pandesal fresh out of the oven.