

7 EASY-TO-MAKE EXQUISITE BREAD RECIPES.

1) Bread blender ☐



Ingredients ☐

4 eggs
1 can of condensed milk
1 can of warm water (use condensed milk can)
1/2 can of corn oil
4 tablets of 15 g biological yeast
1 teaspoon salt
1 kg wheat flour approximately

How to prepare ☐

Bate all ingredients except wheat in the blender. Pour that mix in a bowl and slowly add the wheat. Add enough to form a ball with the dough.

Sounds good until it doesn't stick to your hands anymore. Let it grow until it doubles its volume, about half an hour. Lower the dough, make rolls, and place them in a greased baking tray with margarine.

Let it grow back. After growing up, brush the egg yolk and bake it in a hot oven. Make small buns because they grow up well.

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2) Easy homemade bread □



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Ingredients □

3 eggs
1/2 cup (American) oil
2 Biological Yeast Tablets (30 g)
2 glasses of hot milk
1 pinch of salt
1/2 cup of sugar
Approximately 1 kg of wheat flour

How to prepare □

Bat the ingredients in the blender except for wheat flour. Pour it in a bowl and gradually add wheat flour until it slips out of your hands. Let it rest until it doubles its volume.

Separate the dough into equal balls, open them with the noodle roll and roll the balls like a roll. Let it grow until it doubles its volume.

Brush with yolk and margarine mixed.
Take it to the middle oven until it's gold.

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3) Cheese bread in a simple blender

Ingredients

3 cups sweet tea dusted
1 cup almost full of oil
1 cup of milk
1 cup and 1/2 grated parmesan cheese
3 eggs
Go out to taste

How to prepare

Beat the ingredients in the blender.

Bake in molds for fat-free cakes, in a medium oven, and already heated for 20 minutes or until it's golden.

The dough becomes liquid, it's very practical and doesn't stick to cakes

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4) Delicious Hungarian slices



Ingredients of pasta

2 yeast tablets for bread
5 tablespoons sugar
2 cups hot milk
3 eggs

1 tablespoon margarine
1/4 cup of oil
1 kg wheat flour

Stuffing Ingredients □

5 tablespoons margarine
1 cup of sugar
1 pack (100 g) grated coconut

Ingredients of syrup □

2 cups of milk
1 cup of sugar

How to prepare □

Mix the first 3 ingredients and then the other 3
Finally, put the wheat flour until it disintegrates from your hands.

Let him rest for 30 minutes while he makes the filling. Mix everything until it turns into a cream. Open half the dough with a noodle roll. Placing half the stuffing, extend well, and roll the dough like a roll.

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Cut the slices, place them in oiled baking sheets and bake them in the oven for about 25 minutes, or until they are golden.

Boil milk and sugar, slices ready and still warm, and put the syrup on top. A delicious recipe for afternoon coffee

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5) Braid thread ☐☐



Ingredients ☐

1 glass of oil (American)
2 glasses of milk (American)
1 glass of water (American)
2 eggs
1 pinch of salt
7 tablespoons sugar
2 tablespoons well filled with biological yeast
Optional sweet grass
Flour to point (about 1 kg and a half)

Coverage ☐

1 can of condensed milk
Grated Coconut

Note: If you want to fill your braids with guava, it's a pleasure.

How to prepare ☐

Put all the ingredients in the blender and after a well hectic place in a container and add the flour little by little.
Kind good mix if you want the sweet grass.

Do the braids.

Let it grow on the oven tray until it doubles its volume.
Bake in a moderate oven

After roasting, drilling the braids and cover them with condensed milk and grated coconut water.

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6) Homemade bread □□



Ingredients □

2 glasses and 1/2 warm water
2 tablespoons sugar
1 tablespoon salt
1 egg
1 glass of oil
1 kg of wheat flour
50 g bakery yeast

How to prepare □

Mix the baker's yeast in hot water. Take the blender: sugar, oil, salt, egg, and water with yeast. Hit for a few minutes.

Put this mixture in a large container and add the wheat gradually, mixing with your hands (enough wheat is given when the dough doesn't stick to your hands).

Let it grow for an hour. Split the dough into parts and roll the bread. Let it grow back for 40 minutes. Bake for about 30 minutes

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7) Sweet Bread ☐☐



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Ingredients ☐

1 pack of dry yeast
1 and 1/2 cup of water
1 can of condensed milk
2 tablespoons butter
3 eggs
1 kg of wheat flour

How to prepare ☐

Mix all ingredients very well.

Make balls and put them in the round shape with butter (you don't need flour in shape).

Let it grow until it doubles its size.

Then brush the buns and sprinkle with crystalline sugar

Enjoy