

Sausage Bread

Ingredients:

- A**
- High-gluten flour 200g
 - Butter 35g
 - Granulated sugar 24g
 - Milk powder 6g
 - Salt 3.8g
 - Egg (evenly mixed) 25g
 - Cold water (5°C) 100ml
- Instant Dry Yeast 3.5g
Sausage 12 pieces (15g/ piece)

Method:

1. Take out the bread pan and set the kneading blade.
2. Stack up **A** in the pan and add water along the periphery.
3. Put the pan back into the bread maker, close the lid.
4. Add instant dry yeast into the yeast dispenser.
5. Select '麵包' (Bread) under '功能' (Function), and '菠蘿' (Pineapple) under '食譜' (Menu).
6. When you hear the beep sound, open the lid, take out the dough and remove the blade. Do not press '取消' (Cancel).
7. Divide the dough into 12 pieces, fill each with a sausage.
8. Put the pan back into the bread maker, press '開始' (Start) again.
9. Upon completion of baking, press '取消' (Cancel) and take out the bread.