# Bun

## bread machine

### Ingredients

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| 1000g | 750g | 500g |  |  |
| 300 mL d’eau | 240 mL d’eau | 160 mL d’eau |  |  |
| 4 c.s. d’huile | 3 c.s. d’huile | 2.5 c.s. d’huile |  |  |
| 1 c.c. de sel | 0.5 c.s. de sel | 0.5 c.s. de sel |  |  |
| 2 c.s. de lait en poudre\* | 1.5 c.s. de lait en poudre\* | 1 c.s. de lait en poudre\* |  |  |
| 100g de sucre | 75g de sucre | 50g de sucre |  |  |
| 500g de farine | 400g de farine | 300g de farine |  |  |
| 1.5 c.c. de levure boulangère | 1.25 c.c. de levure boulangère | 1 c.c. de levure boulangère |  |  |

### Preparation

Clip the mixer of the machine.

Add the ingredients in order.

Cooking takes about 3:45 am;

Please note: yeast should not come into contact with liquids !!! Use the flour as a separator.

Please note: you cannot replace water and powdered milk with 300ml of normal milk.

\* Standard powder milk: 900g of water + 100g of powder = 1kg of milk