

## RECIPE 2:

### Ingredients

1 lb Bizcocho Sweet Dough Mix

1 large egg

½ cup water

4 tsp instant yeast

*\*Make sure to double the recipe for the 2 lb mix option*



Please Scan QR code for more information.

### Instructions

#### 1. Mix the dough

Combine mix, egg, water, and yeast in a mixing bowl.

Mix on low speed for 1 minute, then on medium speed for 1-1½ minutes, just until the dough is smooth and tacky.

Dough should come together cleanly from the bowl and feel slightly stretchy. If it feels too sticky, dust lightly with flour during shaping.

#### 2. Rest

Cover the dough and let rest at room temperature for 15 minutes.

This helps relax the dough and build flavor.

#### 3. Shape

Turn the rested dough out onto a lightly floured surface. Divide and shape as desired — into rolls, twists (about 8-10 pieces), or a small braid. Place on a parchment-lined tray or in a lightly greased pan.

#### 4. Proof

Cover and let rise at room temperature for 30-35 minutes, or until the dough is puffy and springs back slowly when touched.

#### 5. Bake

Preheat oven to 350°F.

Bake for 12-15 minutes, or until golden brown and set.

### Tips

Dough should be soft but not overly sticky; adjust with 1-2 tsp water or flour if needed

Optionally brush with egg wash before baking for a glossy finish

Great served plain or topped with sugar, coconut, or glaze