

ACCORDION BREAD

(adapted from [this recipe](#))

180 ml warm milk
4g instant yeast
375g bread flour
18g dry milk powder
7g salt
50g sugar
1 large egg
56g softened butter
5g butterfly pea flower powder dissolved in 2 tsp milk
Egg wash (1 egg + 1 tbsp milk)

Combine yeast, warm milk, and 5 g of the sugar in a small measuring cup or bowl. Stir and let it sit for 5–10 minutes. In a stand mixing bowl fitted with the dough hook, add the flour, salt, milk powder, egg, yeast mixture, and knead on med–low speed until dough comes together and no dry flour is visible. Add in remaining 45g of sugar. Incorporate all the butter, little by little. Knead on med–high for 8–10 mins, or until dough is smooth and releases from the sides of the bowl.

Split dough into two, placing one half the dough back in the mixer, adding the dissolved butterfly pea powder over it. Knead until color is well combined. Cover both doughs in clean bowls, and let rise 1.5 to 2 hours or until they have doubled in size.

Punch and degas doughs. Using a rolling pin, roll out each dough into an oblong shape. Layer the two doughs with colored dough on the top. Perform an envelope fold meeting both sides in the center. Wrap dough in cling wrap and chill in fridge for 15 minutes.

Unwrap dough and roll out into a long even rectangle. Starting from one end, roll in dough to create a swirl, making sure colored dough is inside while regular dough is facing out. Using a sharp blade or razor, score the dough evenly across the top to create “accordion” effect. Lines should be approx 1/4 inch apart and 1/8 inch deep to reveal the colored dough. Place in 450g Pullman loaf pan, cover, and let proof for 45 mins.

Heat oven to 355 F. Brush egg wash and bake for 40–42 mins until loaf is golden brown. Release bread from pan after 10 minutes, then cool completely on wire rack before slicing and smiling at the swirl...