SWEET BUNS

Ingredients:

1/2 pint milk

3.5 02 sugar

3.5 tosp. melted butter (cold) pinch of salt

1.3 lb all purpose flour

1 package active dry yeast

1 egg

2 egg yolks

1 tbsp. vanilla sugar zest and juice from 1/2 lemon plum jam for filling



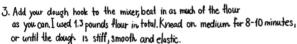
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PREPARATION

1. In a small saucepan, combine milk, sugar, butter and salt. Heat just until warm (about 50-550°/120-130 F)

R. In your stand mixer, add & cups flour and yeast.

Add warm milk mixture, vanilla sugar, lemon juice and zest,
egg and yolks. Beat on low speed until combined,
being sure to scrape down the sides of the bowl.



4. Cover the dough, and let it rise in a warm place, until it doubles in size. (about 2 hours) Then punch the dough until done, devide it into table tennis-ball-sized pieces and till them with teaspoon plum jam. You need to cover jam comletely otherwise it with run out of the buns, which makes dildren cry... and some adults too.

5. Place the buns on a baking sheet. Cover and let rise until they double again, another 30 min. Preheat your oven to 2000/400F degrees. Bake the rolls for 5 minutes, decrease the temperature to 1750/3500 degrees and bake it for 10 more minutes or until golden brown.

