

SWEET BUNS

Ingredients:

- 1/2 pint milk
- 3.5 oz sugar
- 3.5 tbsp. 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



PREPARATION

1. In a small saucepan, combine milk, sugar, butter and salt. Heat just until warm (about 50-55°C/120-130 F)
2. In your stand mixer, add 2 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.
3. Add your dough hook to the mixer, beat in as much of the flour as you can. I used 1.3 pounds flour in total. Knead on medium for 8-10 minutes, or until the dough is stiff, smooth and elastic.
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, divide it into table tennis-ball-sized pieces and fill them with teaspoon plum jam
You need to cover jam completely, otherwise it will run out of the buns, which makes children 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 200°C/400°F degrees. Bake the rolls for 5 minutes, decrease the temperature to 175°C/350°F degrees and bake it for 40 more minutes or until golden brown.

