



## INGREDIENTS

### DRY INGREDIENTS

4 1/8 cups of AP flour

1/2 TSP of kosher salt

### WET INGREDIENTS

1/3 cup of vegetable oil

1/2 cup of plain yogurt

### YEAST

1/3 cup of full fat milk

2 TSP of active dry yeast

1/3 cup of granulated sugar

### STUFFING

Nutella, Jam of your choice, Dulce De Leche

### OTHER

Egg wash= 1 egg yolk+ 2 TBSP of milk

For best results, all your ingredients need to be at room temperature



## FILLED SWEET BUNS

By Caterina Romano's kitchen

## DIRECTIONS

1. To prepare the yeast, heat the milk to 115 DF. Add the yeast and sugar. Mix well, cover and set aside for 10 minutes.
2. Heat the oven to 360 DF.
3. In a stand mixer bowl fitted with a paddle, add the oil and yogurt and mix at low speed for 5-10 minutes.
4. Add the yeast mixture.
5. In a large bowl, whisk together the flour and the salt.
6. Add the dry to the wet ingredients one tablespoon at a time until well combined.
7. Cover the dough and rest it in a warm place for 1 hour and 15 minutes.
8. Transfer the dough to a working surface. With a rolling pin flatten the dough. Roll it into a log.
9. Divide the dough into 8 portions. Roll each portion into a ball and place on a baking sheet lined with parchment paper. Cover with plastic wrap and rest in a warm place for 1/2 hour.
10. Roll each ball of dough into a thin rectangle. Place 1 TSP of your filling of choice. Beat the white of an egg. Using a brush apply the egg white around the filling. Turn the dough over to enclose the filling. Press down seal the dough. Cut out the ends and form it into a small ball. Roll it one more turn. Make 7 incisions on the dough. Roll together until you see the incisions. Press down gently with a wood skewer on top of each flap. Turn the dough into a circle and seal it together. Press the two flaps together forming the shape of a leaf. Repeat same with the other flaps. Place the small ball in the center and you should have the form of a flower.
11. Do an egg wash
12. Bake for 20-25 minutes or until the sweet buns are golden on top.
13. Transfer to a wire rack and allow to cool.

**ENJOY THE FILLED SWEET BUNS**