



Blackberry buns

Ingredients :

- ❖ 0,5 kg of wheat flour
- ❖ 50 g of yeast
- ❖ 1,25 cups of warm milk
- ❖ 100 g butter
- ❖ 1 tablespoon oil
- ❖ 2 egg yolk and 1 egg
- ❖ 0,5 cups of sugar
- ❖ Blackberries or blackberry jam

Preparation :

- ❖ Pour the yeast into a cup, add 1 tablespoon of flour, 2 tablespoons of warm milk and a spoonful of sugar. Mix and leave in a warm place to rise.
- ❖ Sift the flour into a bowl, make a hole in it and pour the yeast, beaten eggs, sugar, a pinch of salt and 1 cup of warm milk. Stir with a spoon and knead for about 20 minutes, until the dough is elastic.

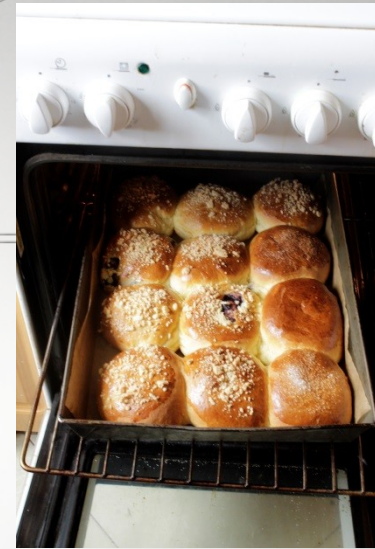




- ❖ Add the melted butter with the oil and then cover for connecting all the components.
- ❖ Allow to rise (the dough should increase in volume at least 2 times)



❖ Grease your hands with oil so as to the dough does not cling to your hands, put portions of dough, flatten with your hand, put a teaspoon of berry jam, fold the dough and seal to form a ball. Repeat this until you run out of the dough.



- ❖ Beat 1 egg and brush over the buns. You can also sprinkle the rolls with crumble (1 tablespoon granulated sugar, 1 tablespoon flour, 1 tablespoon of butter. Stir and sprinkle over bread rolls.).
- ❖ Bake in a preheat oven at 180°C for about 30 minutes.

Serve cooled down.