



RECIPES

BUTTER SUGAR ROLLS



INGREDIENTS

500g	Prima Bread Flour
50g	Caster Sugar
8g	Salt
9g	Instant Yeast
10g	Skimmed Milk Powder
75g	Unsalted Butter
316g	Water
100g	Unsalted Butter (Softened)
100g	Coarse Sugar (For Topping)
1 no	Egg (Beaten)

Make about 30 rolls

PROCEDURE

1. Preheat oven to 220°C.
2. Mix all ingredients except butter and mix at low speed for 2 minutes. Increase the speed to high and mix for 3 minutes.
3. Add in butter and continue mixing for 2 minutes at low speed. Increase the speed to high and mix for 3-5 minutes until a smooth and pliable dough is formed.
4. Cover the dough with a damp cloth and rest for 30 minutes.
5. Divide the dough to 30g each, cover and rest for 20 minutes.
6. Round the dough pieces and place it a sequence of 4 pieces of dough by 3 pieces in a greased square baking tin or any desired shape of baking tin.
7. Cover and place in a warm place and proof the buns for 60-70 minutes.
8. After proofing, egg wash the surface of the buns. Using a pair of scissors cut a slit down the middle of each bun, pipe softened butter on the center of slit and sprinkle sugar on butter.
9. Bake at 220°C for 8-10 minutes until buns are golden brown.