



Cheese buns

By: Anton Mac Donald

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Ingredients

- 2 cup Cake flour
- 30 ml Butter
- 10 ml Sugar
- 4 ml Salt
- 1 Egg
- 10 ml Dried Yeast
- Flaked salt (optional)
- **Filling**
- 100 g Butter
- 150 g Cheddar cheese spread
- 60 ml Cake flour

Method

- Mix 100 g butter, cheese spread, and 60 ml cake flour together.
- Place rest of ingredients in bowl add some water and knead to a soft dough.
- Portion the dough to fit into a 30 ml measuring cup.
- Form little fingers and roll with a rolling pin to 15 cm x 6 cm. Spread with cheese mixture and fold in half ending with a piece of dough 15 cm x 3 cm spread with cheese again and roll up lengthwise. Place in greased muffin pan. Open end of folded part facing to top.
- Sprinkle with flaked salt (optional).
- Allow to rise until muffin pan is full.
- Bake till light brown at 180°C for 10 – 15 minutes.
- Remove carefully from pan and allow to cool on cooling rack.

Serve slightly warm

Make 12 buns