Honey & Pear buns

NIBBLEDISH CONTRIBUTOR

Ingredients

For Dough:

- 40 grams of butter
- 25 ml of milk
- 100 ml of jogurt
- 10 grams of yeast
- 35 grams of sugar
- pinch of salt
- 250 grams of flour

For filling:

- 4 table spoons of pear jam
- 3 table spoons of honey
- 1/2 cup of nuts (pistachio & cashew)
- 1 egg, whipped

Instructions

1. Use milk to mix with yeast and 1 spoon of sugar and 1 spoon of flour, wait till it raise and doubles.
2. Melt butter.
3. Sift flour into large bowl, add sugar, salt, jogurt, melted butter and yeast mixture, knead the dough, cover the bowl with a cloth and keep it in warm for 30-40 min till it raise.
4. Mix honey, jam and crushed nuts.
5. Knead the dough once again, take half of it and roll it to form square, cover with

thin layer of filling.

6. Roll it up, cut slices 4 cm thick.
7. Put each slice at the baking tray, keep it in warm for 30 min till rise, brush with whipped egg.
8. Bake till golden brown, about 8 min, in preheated oven, in 250 degrees.