



Buttermilk Rolls

NIBBLEDISH CONTRIBUTOR

Ingredients

Ingredient for dough:

5 cups flour
1 tbsp instant yeast
1/2 tsp salt
1/4 cup sugar
1 egg
1/2 cup butter
1/2 cup milk powder

Filling:- mixed all together

1 cup milk powder
1/2 cup caster sugar
1 tsp vanilla
1/2 cup butter

Instructions

Method:

1. To make the dough. Mixed all the ingredient and knead to form a soft dough but not sticky.
2. Cover with plastic and leave it to rise for an hour .
3. Punch down dough and place on floured board and roll out 1/2" thickness.
4. Spread filling over thinly and roll up , arrange on a greased floured lamington tin and in a ring form , make a split cut on the side. twist a little .
Brush with a bit of water and sprinkle sesame seeds on top . Leave to rise again .

Bake in a preheated oven (250degree celsius) and bake for 20 mins or until golden .

Brush with butter . serve warm. Reheat in microwave if eat later.