Blueberry rolls

NIBBLEDISH CONTRIBUTOR

Ingredients

5 cups flour
3 tbsp milk powder
1 1/2 cup warm water
1 1/2 tbsp instant yeast
1/2 cup sugar
1/4 tsp salt
1 tsp bread improver
2 tbsp margarine
1 egg

Fillings:
Blueberry jam

topping: sesame seeds

Instructions

1.Mix yeast, 1/2 cup warm water and 1/4 cup sugar, Leave it to get frothy.

2. In a large bowl add flour, milk powder, remain sugar, salt, bread improver and margarine.

3. Pour frothy yeast mixture into flour and add egg. Add enough warm water to get a nice smooth dough.

4. Cover and let rise for 1 hour. Knead dough on floured surface for 10 mins .then cover

again and leave rise for 1/2 hour or soft to touch.

5. Cut few portions of dough size of tennis balls. Roll out thinly , 1 cm thickness. Spread jam and rolls and twist. Shape it up to join each ends. Make a slit on the surface.

Leave to rise for 1 hour. Heat oven to 250 C and spray water on buns, Sprinkle with sesame seeds.

Put the buns in preheated oven and bake for 10 mins or till golden. Enjoy !!