



# Chocolate buttermilk 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: ( mix altogether well)  
1 tbsp cocoa powder  
2 cups milk powder  
1 tsp vanilla  
1cup brown sugar  
3/4 cup butter  
1 egg

## 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.

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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 chocolate filling 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 !!