

Buchteln Recipe

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Prep. time : 80 minutes

Cook time : 25 minutes

Ready in 105 minutes

Level : Basic

Ingredients:

- All purpose flour 350g (12.3oz)
- Dry yeast 5g (1Tsp)
- Salt 3g (1/2Tsp)
- Sugar 40g (1.4oz)
- Lemon zest
- Milk 160g (5.6oz)
- Eggs 50g (1.8oz or 1 medium egg)
- Butter 85g (3oz)
- Apricot jam approximately 100g (3.5oz)
- Rum 10g (1Tbsp)
- Extra butter for brushing
- Powdered sugar for sifting

Directions

1. Put apricot jam into a small bowl and add one tablespoon of rum. Stir to combine.
2. Brush small baking pan with butter.
3. Place sifted flour, salt, sugar, and zest of 1 lemon into a bowl of a stand mixer fitted with hook attachment.

4. Combine milk, one egg, and dry yeast in another bowl, and add the mixture to the dry ingredients. Mix on low speed for approximately 5 minutes, until you get smooth dough.
5. Add softened butter gradually and continue mixing until incorporated.
6. Cover the dough with a cloth and leave it to ferment until it doubles in size.
7. Roll the dough on lightly floured surface to 1cm (3/8") thickness.
8. Cut out squares roughly 5cm x 5cm (2"x 2") in size.
9. Put a blob of apricot jam into the center of each square.
10. Wrap the dough around the filling, and seal well. Put the ball into the prepared pan with the sealed side down, and brush it with butter.
11. Place all the buns into the pan, brushing each with melted butter so they are tightly arranged in the pan.
12. Let them proof for approximately 20 minutes.
13. Bake buchteln at 180°C (350°F) for about 20-25 minutes, until they turn nicely golden brown.
14. Take them out from the oven, and dust them with powdered sugar before serving.