



# Apple and bacon buns

(Christmas or entertaining)



**SERVINGS: 12 MINI-BUNS**



**PREPARATION TIME: 20 MINUTES**



**RISING TIME: 1 HOUR**



**COOKING TIME: 20 MINUTES**

## Ingredients

### MINI-BUNS

- 8 g (1 package) active dry yeast
- 45 mL (3 tablespoons) warm water
- 15 mL (1 tablespoon) sugar
- 3 mL (½ teaspoon) salt
- 565 mL (2¼ cups) all-purpose unbleached flour
- 1 egg
- 190 mL (¾ cup) milk
- 65 mL (¼ cup) softened butter

### TOPPING

- 30 mL (2 tablespoons) melted butter
- 125 mL (½ cup) crumbled bacon
- 3 mL (½ teaspoons) nutmeg
- 2 Cortland apples, peeled and grated

### FROSTING

- 125 mL (½ cup) grated aged cheddar
- 30 mL (2 tablespoons) crumbled bacon

## Directions

1

In a large bowl, dissolve yeast in 45 mL (3 tablespoons) of warm water, then add the sugar. Mix and set aside for about 10 minutes.

2

When the yeast mixture begins to foam, add the salt.

3

Add the flour to a large bowl, add the egg, milk, butter and yeast. Knead the dough for five minutes.

4

Place the dough in a greased bowl and cover with a clean dish towel. Turn on the oven light and place the bowl of dough in the oven. The heat from the light bulb will be enough to help the dough to rise. Let rise for 45 minutes.

5

On a floured work surface, roll out the dough to create a 24" x 6" log.

6

Brush the dough with the melted butter, sprinkle with nutmeg and add the bacon and the grated apples.

7

Roll the dough onto itself like a jelly roll to get a log 24" long. Cut into 12 slices.

8

Place the buns into a greased 12-mould muffin tin. Cover with a clean dish towel and set aside for 15 minutes in the oven with the light on.

9

Remove the buns from the oven. Preheat to 350°F. Place the buns in the centre of the oven and bake for 20 minutes or until golden brown.

10

Drizzle with grated old cheddar and bacon, and place under the broiler for 2 minutes to melt the cheese.

11

Let cool and enjoy!!!