

Farmers' Cheese Sweet Rolls

yield: 9 rolls

Ingredients:

Rolls:

2 ½ cups bread flour
¾ cup lukewarm milk
3 tablespoons sugar
2 egg yolk
¼ teaspoon salt
4 tablespoons butter - melted
7g/0.25oz dry yeast

1 lightly beaten egg yolk with 1 tablespoon milk to brush the rolls

Farmers' Cheese Filling:

375g/13oz farmers' cheese
3-4 tablespoons powdered sugar
2 packages of vanilla sugar (9g/0.3oz each)
2 tablespoons butter - melted
1 egg yolk

Directions:

Mix together the flour, yeast and salt. In another bowl whisk the milk, yolks and sugar. Add the flour mixture and melted butter and knead well until you get smooth and elastic dough. Cover the dough and set aside until it doubled in size - for about 1 hour in a warm place.

After that remove the dough on a lightly floured surface, knead well for a couple of minutes and then divide into 9 equal pieces. Form each one into a small, round roll, flatten them a little, cover and set aside for about 20-30 minutes to rise.

In a meantime make the filling. Put all the ingredients in a bowl and beat together until smooth.

Using the drinking glass or just with your hand make a hole in each roll. Divide the cheese filling evenly between the rolls. Brush the edges with the beaten egg and bake in a preheated oven 375F/190C for about 20 minutes.

Cool down on a wire rack and serve.

Enjoy!:)