

Semlor

Makes 12

Hands-on Time 1 hour

Proving Time +2 hours

Baking Time 12-15 minutes

Ingredients

- 300ml plus 5-7 tbsp full-fat milk
- 500g strong white bread flour (plus extra for dusting)
- 2 tsp fast-action yeast
- 50g caster sugar
- 1 tsp fine sea salt
- 2 tsp ground cardamom
- 70g unsalted butter (softened)
- 1 medium egg (beaten)
- Oil for greasing (e.g., sunflower or vegetable)
- 1 medium egg yolk
- 100g marzipan
- 400ml whipping cream
- 3-4 tbsp icing sugar

Equipment

- Saucepan
- Large bowl
- Dough scraper
- Clingfilm
- 2 baking sheets
- Baking parchment
- Mixing bowl
- Pastry brush
- Wire rack
- Serrated knife
- Fork
- Spoon
- Whisk
- Spatula
- Piping bag and star-shaped nozzle
- Small sieve

Method

1. Make the Dough

- Heat 300ml milk in a saucepan until nearly boiling. Let cool.
- In a large bowl, combine flour, yeast, sugar, salt, and cardamom. Add butter and beaten egg.
- Gradually add the cooled milk, mixing until a dough forms. Knead on a lightly floured surface for 10 minutes until smooth.
- Place the dough in a lightly oiled bowl, cover with clingfilm, and let rise for 1 hour until doubled in size.

2. Shape and Prove the Buns

- Divide the dough into 12 equal pieces. Shape each into a smooth ball by cupping your hands and rotating the dough.
- Place 6 buns on each parchment-lined baking sheet, spaced apart. Cover with oiled clingfilm and let prove for 1 hour until doubled in size.

3. Bake the Buns

- Preheat the oven to 210°C/190°C (fan)/410°F/Gas Mark 7.
- Mix egg yolk with 2 tbsp milk. Brush the buns with the egg wash and let rest for 5 minutes.
- Bake one tray at a time on the middle shelf for 12-15 minutes until deep golden. Transfer to a wire rack to cool.

4. Prepare the Filling

- Slice the tops off the buns and hollow out the centres. Save the trimmings.
- Crumble marzipan into the trimmings and mash with 3 tbsp milk until thick and porridge-like. Add more milk if needed.
- Spoon the filling into the hollowed-out buns.

5. Add the Whipped Cream

- Whip the cream with 2 tbsp icing sugar until thick and stiff. Pipe onto the buns in a circular motion.
- Place the bun tops back on and dust with icing sugar using a sieve.

Enjoy!