

Cheesy Potato Bake Buns

Ingredients:

For the Bread dough:

2 cups lukewarm water
10g instant yeast (1 packet)
4 cups Sasko white bread wheat flour
1 tsp salt

For the Bun bake:

½ tub cream cheese
1 cup bacon bits, cooked
2 sachets of dry potato bake sauce
2 cups cream
3 cups cheddar cheese, grated
1 onion, diced
2 cups milk

Yield: 20 x 50g buns

Recipe:

For the Bread dough:

1. Preheat oven to 180°C.
2. Sprinkle the yeast into 1 cup of water and set aside for 10 minutes.
3. In a mixing bowl, combine Sasko white bread wheat flour with salt, remaining water and the yeast mixture. Combine until you have a moist and kneadable dough.
4. Knead the dough for a few minutes, then cover with a dishcloth. Let it rise for about 30 minutes.

For the Bun bake:

1. In a small mixing bowl combine the cream cheese with the cooked bacon pieces and 1 cup of cheddar cheese. Mix well.
2. Divide the bread dough into 12 – 15 even sized balls.
3. Flatten the bread dough ball in the palm of your hand, place a spoonful of the cream cheese mixture in the center.

4. Take the edges of the dough and fold over until cheese is covered. Pinch the edges to seal.
5. Grease a large, deep baking dish and place the bread balls, seal side down.
6. Combine the potato bake sachets, cream, diced onion and milk in a jug. Mix well and pour over the bread balls.
7. Bake for 25 - 30 minutes or until the bread balls have risen and are golden.
8. Sprinkle the remaining cup of cheese over the top of the bread balls and bake for a further 5 – 10 minutes until golden and crispy. Remove from the oven, top with chopped chives and serve as a side at your next braai & ENJOY!