

Sticky Buns with Apricot and Nutella®

Medium

3 h 50 min



INGREDIENTS

for 14 portions

For the dough:

- 4 cups all-purpose flour
- 2 eggs, beaten
- 1 cup milk
- $\frac{1}{4}$ cup granulated sugar
- $\frac{1}{2}$ cup unsalted butter, melted and cooled
- 1 tbsp instant yeast
- 1 tsp salt

For the filling:

- 1 cup butter, softened
- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{2}$ cup finely chopped almonds
- $\frac{1}{2}$ cup finely chopped dried apricots

Topping:

- 210g Nutella® – 1 heaped tsp (15g per portion)

1 | In a large mixing bowl, combine eggs, milk, sugar and butter and mix well. Add flour, yeast and salt and mix everything together to form a dough. If the dough is too dry, add a little more warm water; if it's too wet, add a little more flour.

Knead the dough in the bowl or on a lightly floured surface until it becomes smooth and springy. Transfer to a clean, lightly oiled bowl and loosely cover with a clean, damp tea towel. Allow the dough to rise in a warm place until it roughly doubles in size – this will take about 1 hour depending on how warm the room is.



2 | Place the dough on the floured surface and roll it out into a large rectangle about 1" in thickness. Spread the dough with the softened butter and sprinkle brown sugar evenly all over its surface. Repeat with the almonds and finely chopped apricots.



3 | Starting from the longest end, tightly roll the dough into itself until you end up with a long roll. Cut the roll into 14 slices.

Arrange the slices on a parchment-lined baking sheet in the shape of a Christmas tree. Cover with a damp tea towel and allow the buns to rise for a further 30 minutes.

**4**

Pre-heat oven to 180° C. Bake for 20 minutes. Drizzle 15g of Nutella® on the tree to represent as garland.

Tip: The sticky buns are best served the day they are baked.