



THE J.M. SMUCKER CO.

Fresh Blueberry Cheesecake Buns

Prep Time **Cook Time** **Serves** **Difficulty**

45 mins 30 mins 12 N/A

Ingredients

- **Dough:**
- 1 tsp (5 mL) sugar
- 1/4 cup (50 mL) warm water
- 1 1/2 tsp (7 mL) active dry yeast
- 3/4 cup (175 mL) **Carnation®** Evaporated Milk, any type, hot (but not boiling)
- 1/2 cup (125 mL) warm water
- 1/4 cup (50 mL) sugar
- 1 tsp (5 mL) salt
- 1/4 cup (50 mL) butter
- 1 egg
- 4-4 1/4 cups (1 L - 1050 mL) **Robin Hood®** Best for Bread Flour Homestyle White

Robin Hood® Best for Bread Homestyle White Flour

- **Filling:**
- 8 oz (225 g) cream cheese, softened
- 1 egg
- 2 tbsp (30 mL) lemon juice
- 1/2 cup (125 mL) **Eagle Brand®** Sweetened Condensed Milk, any type
- 2 cups (500 mL) fresh blueberries
- **Topping:**
- 1 egg, beaten
- 1 tsp (5 mL) water
- natural turbinado sugar

Directions

Step 1:

Dough: Dissolve sugar in water in large bowl of electric mixer. Sprinkle in yeast and let stand for 10 minutes or until frothy. Meanwhile, combine hot milk, butter, sugar, salt, and water. Mix and allow butter to melt. Add to frothed yeast mixture along with egg and mix to combine.

Step 2:

Beat in 2 cups (500 mL) flour until smooth. Gradually add remaining flour until a sticky dough forms.

Step 3:

Turn dough out onto lightly floured surface. Knead dough, adding more flour as necessary, until dough is smooth elastic and no longer sticky (about 10 minutes).

Step 4:

Place in lightly greased bowl. Turn dough to grease top. Cover with plastic wrap and tea towel.

Step 5:

Let rise in warm place (75°-85°F/24°-29°C) until doubled (60 - 70 minutes).

Step 6:

Punch down dough. Turn out onto lightly floured board. Cover with tea towel and let rest for 10 minutes. Meanwhile, beat

filling ingredients (except blueberries) together until smooth. Grease a 9" x 13" pan (23 cm x 33 cm).

Step 7:

Roll dough to 11" x 17" (27 cm x 43 cm) rectangle. Spread with filling leaving a 1" (2.5 cm) around all edges. Top with blueberries. Roll tightly from long side, pinching edges together to seal. With sharp serrated knife, carefully slice into 9 rolls. Some filling may leak out. Place rolls in prepared pan, leaving space between for rising. Cover with tea towel and let rise in warm place, until puffy, about 1 hour.

Step 8:

Preheat oven to 400°F (205°C). Combine beaten egg with water and brush over rolls. Sprinkle with turbinado sugar. Bake in preheated oven 25-30 minutes or until golden and has an internal temperature of 190°C (88°C). Serve warm.

Images

