



COOKING PASSION SINCE 1877

VEGAN BLUEBERRY AND CINNAMON TEAR AND SHARE

Cooking Method: Dough proving for a total 1 hr 30 minutes, bread baking 200°C with medium added steam for 20-25 minutes **Prep Time:** 1 Hour **Serves:** 9



INGREDIENTS

Tangzhong (roux for a lighter bread dough and egg substitute):

20g **strong white bread flour**

60g **almond Milk**

25g water

Dough:

320g **strong white bread flour**

5g salt

30g granulated sugar

140ml **almond milk**

7g instant yeast

40g coconut oil

Filling:

200g fresh blueberries

2 tbsp freshly squeezed lemon juice

1 tsp ground cinnamon

50g light brown sugar

2 tbsp cornflour

Cinnamon sugar:

50g light brown sugar

1 tsp ground cinnamon

Glaze:

100g icing sugar

2-4 tbsp lemon juice

Allergens highlighted in **bold**.

PREPARATION

1. For the tangzhong, mix the ingredients in a saucepan and heat over a low heat, stirring constantly until thickened, then allow to cool.
2. For the dough, mix the milk and the yeast in a jug and set aside. In the bowl of a stand mixer, combine the flour, salt and sugar and make a well in the centre. Pour in the milk mixture, tangzhong and the coconut oil.
3. Knead with the dough hook for 10 minutes, scraping down the sides of the bowl as needed, until a smooth, soft dough has formed. Cover the bowl with cling film or damp tea towel and leave to rise in the dough proving oven function for 1 hour, until doubled in size.
4. Meanwhile, make the filling by combining all the ingredients in a small saucepan. Place over a low heat and stir constantly until thickened to a jam-like consistency. This will take about 5 minutes and the blueberries will have broken down slightly. Allow to cool.
5. When the dough has risen, knock the air out of the dough and place on a floured surface. Roll the dough into a 40 x 25cm rectangle and spread the blueberry filling onto the dough. Sprinkle with the cinnamon sugar and tightly roll up the dough like a 'Swiss roll'.
6. Slice the dough into 2.5cm pieces and arrange in a greased 23cm cake tin, so all the edges are touching. Prove in the dough proving oven function for 30 minutes, until doubled in size.
7. Bake for 20-25 minutes on bread baking 200°C, until golden brown. Allow to cool slightly before removing from the tin and adding the glaze.
8. To make the glaze, mix the lemon juice 1 tbsp at a time into the icing sugar until smooth and runny. Either drizzle over the buns with a spoon or using a piping bag.

