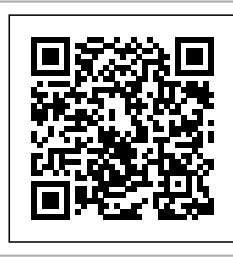# Stuffing Buns

Scan Code To Watch Video!

Recipe by: Laura Vitale

Makes 12

Prep Time: minutes
Cook Time: minutes

Ingredients

For the stuffing flavoring:
__1 Tbsp of Olive Oil
__1 small Yellow Onion, finely diced
__1-1/2 stalks of Celery, finely diced
__Small Pinch of Salt
__1 Tbsp of Poultry Seasoning
__

For the Dough:
__1 cup of Warm Water, about 110 degrees
__1 Tbsp of Active Dry Yeast
__2 Tbsp of Sugar plus 1 tsp
__4 cups of Bread Flour
__1-1/2 tsp of Salt
__2 Egg Yolks
__1/4 cup of Unsalted Butter, softened to room temperature
__1/4 cup of Milk
__Eggwash, one egg beaten with a splash of water

1) Add the oil, onion and celery in a small skillet, turn the heat on low, add a small pinch of salt and saute until the veggies soften quite a bit, about 6 minutes, stir in the poultry seasoning, remove from the heat and set aside to cool completely.

2) To make the dough, start by proofing your yeast. Add the yeast and one teaspoon of sugar to the warm water, give it a gentle stir and set aside for several minutes until the yeast is foamy.

3) Meanwhile to the bowl of a standing mixer fitted with a dough hook, add all of the remaining ingredients along with the cooled onion mixture and yeast mixture, lock the mixer and knead on medium speed for about 5 to 7 minutes or until your dough comes together and pulls away from the sides of the bowl.

4) Place the dough in a lightly oiled bowl, cover with plastic wrap and set it aside somewhere warm to rise until doubled in size, this can take up to 2 hours.

5) Dump the dough onto a lightly floured surface, knead for a minute then divide the dough into 12 equal pieces, form each one into rolls, place them on a parchment paper lined baking sheet, press down to flatten the top and once you have them all formed,brush them with a little oil then cover loosely with some plastic wrap and set them aside to rise, about an hour.

6) Preheat your oven to 375 degrees, brush the tops of the buns with the eggwash and bake them for about 20 to 25 minutes or until golden brown, rotating the baking sheets halfway through for even baking. Allow to cool before serving.