



Lemon Brioche Buns

Here's how to make our tender golden brioche into these beautiful buns filled with tangy lemony cream cheese filling, and drizzled with sweet lemon glaze.

CAKE

One box of Golden Brioche Bread Mix, prepared as directed through the first rise

FILLING

6 ounces (170g) cream cheese at room temperature

6 tablespoons (75g) sugar

3 tablespoons (27g) Lemon Juice Powder

Zest of 1 lemon

¼ teaspoon Lemon Emulsion

¾ cup (86g) Quick-and-Easy-Pastry Cream Mix

½ cup (113g) milk

LEMON GLAZE

¾ cup (85g) confectioners' sugar

2 teaspoons lemon juice powder

½ teaspoon vanilla extract

2 to 3 tablespoons (28g to 43g) half-and-half

For the filling: in a medium bowl, combine the cream cheese, sugar, and Lemon Juice Powder. Mix until smooth. Add the lemon zest, Lemon Emulsion, and Pastry Cream Mix. With the mixer running at its lowest speed, gradually pour in the milk and mix until smooth. Set aside until ready to use (the mixture will thicken as it sits).

For the rolls: Prepare the dough as the package directs. While it's rising, line the wells of a muffin pan with tulip papers, and grease the inside of the papers.

After the first rise, roll the dough to a rectangle 20" wide and 12" tall, with the long edge facing you. Dot the surface all over with the filling over the dough from short edge to short edge, then spread evenly with an offset spatula, leaving an inch on each long side uncovered.

Roll up the dough and pinch the dough together to seal the seam.

Slice the dough into 12 rolls, using a sharp knife or unflavored dental floss. Transfer the buns cut side up, to the wells of the paper-lined pan. Let rise for 45 to 60 minutes, until the dough looks puffy but not necessarily doubled. Toward the end of the rising time, preheat the oven to 350°F.

Bake the rolls for 25 to 28 minutes, until golden brown and the dough reads 190°F when measured with a digital thermometer. Remove from the oven and transfer the buns to a rack to cool.

For the glaze: Combine the ingredients in the order listed, whisking in enough half-and-half to reach your desired drizzling consistency. Drizzle over the cooled rolls before serving.

Yield: 12 buns

