



Ingredients

Bread dough

*300g strong white flour
40g butter chopped
25g sugar
4g salt
160g milk
extra large egg
3g dry yeast*

Cookie dough

*240g plain flour
1 tsp baking powder
80g butter
80g sugar
1 extra large egg
1/2 tsp Vanilla essence
Granular sugar to sprinkle*

Making the cookie dough

Beat the butter and sugar in a large bowl until light and creamy.
Add the egg and vanilla essence and mix until well combined then fold through the flour and baking powder.
Divide the cookie dough into 8 small balls about 58g each and set aside in the fridge.

Making the bread dough

Combine egg, yeast, milk and sugar in a small bowl or jug
Combine the flour and salt in a large bowl.
Make a well in the centre of the flour and add the liquid mixture and stir to form a soft dough.
Knead for about 10 min or until smooth and elastic.
Add the chopped butter and knead again until the butter is combined and the dough is smooth and silky (about a further 10 minutes).
Place the dough in a greased bowl, cover and set aside in a warm place to prove for 1 hour or until doubled in size.

Shaping the dough and wrapping it in cookie dough

Divide the bread dough into 8 equal balls about 68g each and knead on a lightly floured surface until smooth.
Roll out the refrigerated cookie dough on cling wrap to 5mm thick.
Once it is rolled place one bread dough on top of one cookie dough ball and wrap together using cling wrap.
Take the cling wrap off and score the cookie dough surface diagonally and sprinkle with granule sugar. Repeat for all 8 bread rolls.

Final proving and baking

Place the dough balls, now wrapped in cookie dough on an oven tray lined with baking parchment, cover with a clean damp cloth and set aside for about 40 min or until doubled in size.
Preheat oven to 180°C (356°F) and bake for 15 minutes.