# Unit 309: Produce and present advanced desserts and dough products using standardised recipes

# Handout 3: Spiced brioche buns



**Ingredients**

* 500g plain flour
* 50g sugar
* 1/2 tsp cinnamon
* 1/2 tsp ground nutmeg
* 2 tsp salt
* 6 eggs
* 25g dried yeast
* 250g butter, diced
* 1 tbsp sunflower oil

**Garnish**

* 10 toasted marshmallows
* Pecans
* Fresh berries – blueberries, strawberries, raspberries
* Icing sugar for dusting
* Fruits of the forest jam

**Method**

* Preheat the oven to 180°C/gas mark 4.
* Combine the flour, sugar, cinnamon, nutmeg and salt in a large mixing bowl. You can double the sugar for a sweeter result.
* Make a well in the middle and mix in the eggs with your hands for 5 minutes.
* Add the yeast and continue to mix for another 5 minutes to form a smooth dough.
* Switch to a wooden spoon and gradually add the cubes of butter, keep mixing until all of the butter is incorporated and the dough is shiny and elastic.
* Rub a little oil into each mould of a muffin tray, or line each with a square of parchment paper. Place 40g of dough into each mould and leave in a warm place for 25 minutes to prove and double in size.
* Bake in the oven for 8 minutes, until golden brown and puffy, returning to the oven for an extra 3–4 minutes if not ready.
* Serve warm with butter and jam, or with ham and cheese.