



Pink Lady® Apple and Pecan Buns

Makes 12



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Ingredients:

- ♥ 500g store-bought bread dough
- ♥ ⅓ cup (80g) cold butter, grated
- ♥ 3 Tbsp (45ml) sugar
- ♥ Flour for dusting
- ♥ 4 Pink Lady® apples, grated
- ♥ 2 Tbsp (30ml) brown sugar
- ♥ ½ tsp mixed spice
- ♥ 2 Tbsp (30ml) melted butter
- ♥ 2 Tbsp (30ml) cinnamon sugar
- ♥ 100g pecan nuts, chopped
- ♥ ½ cup (125ml) butter
- ♥ ½ cup (125ml) cream cheese
- ♥ 2 cups (500ml) icing sugar

Method:

1. **Enrich** store-bought dough with butter and sugar by working it through with a stand mixer or by hand..
2. **Dust** a clean surface well with flour and roll out dough to 1.5cm thick.
3. **Combine** apples, brown sugar and mixed spice.
4. **Spread** apple mixture over the surface of the dough and roll to form a long log.
5. **Cut** log into 3cm pieces, place cut-side up on a tray lined with baking paper. Cover buns with cling film and leave to proof until they have doubled in size, about 30 minutes.
6. **Preheat** oven to 180°C.
7. **Brush** buns with melted butter and sprinkle with cinnamon sugar and pecan nuts.
8. **Bake** for 30-45 minutes until golden brown.
9. **Mix** butter and icing sugar until smooth, add the cream cheese and stir to combine.
10. Place cream cheese icing in a piping bag and pipe onto apple and pecan buns to serve.