

Almond and Cream Spiced Buns

ACTIVE: 30 MIN; TOTAL: 3 HR

8 SERVINGS *Sweedish*

- $\frac{3}{4}$ cup milk
- 1 envelope active dry yeast
- 3 cups all-purpose flour,
plus more for dusting
- 5 tablespoons granulated sugar
- $3\frac{1}{2}$ tablespoons unsalted
butter, softened
- $1\frac{1}{2}$ teaspoons ground cardamom
- $\frac{3}{4}$ teaspoon salt
- 2 large eggs
- 6 ounces almond paste (1 cup
plus 1 tablespoon), broken up
- 1 cup heavy cream

Confectioners' sugar, for dusting

1. In a small saucepan, warm the milk over moderate heat, about 2 minutes. Stir in the yeast until dissolved. In the bowl of a standing mixer fitted with the dough hook, mix the 3 cups of flour with the granulated sugar. With the mixer at medium speed, pour in the warm milk. Add the butter, cardamom, salt and 1 of the eggs. Mix until a smooth dough forms, about 8 minutes.
2. Cover a large baking sheet with parchment paper and sprinkle with flour. Roll the dough into 8 balls. Place the dough on the prepared baking sheet and wrap the sheet with plastic wrap. Set aside in a warm place until the balls have doubled in size, about 2 hours.
3. Preheat the oven to 375°. Bake the buns for about 10 minutes, rotating the pan halfway through, until golden brown. Meanwhile, in a small bowl, whisk the remaining egg with 2 tablespoons of water. Immediately brush the hot buns with the egg wash, then transfer to a rack to cool, about 30 minutes.
4. In a bowl, using an electric mixer, beat the almond paste with $3\frac{1}{2}$ tablespoons of water until creamy. In another bowl, beat the heavy cream until stiff.
5. Using a small paring knife, cut a deep $1\frac{3}{4}$ -inch round plug out of the top of each bun, making sure not to cut through the bottoms; reserve the plugs. Fill the buns with the almond paste and top with some whipped cream. Replace the plugs. Sprinkle with confectioners' sugar and serve. ●