

# Chocolate, Caramel and Cream Cheese Sticky Buns

I had these buns in Berlin and was totally obsessed with so had to try and make them myself! These absolutely delicious sticky buns are layered with chocolate and cream cheese and finished with sweet caramel. A must try!

## Ingredients

450g plain flour

$\frac{1}{2}$  tps salt

60g caster sugar

7g yeast

2 large eggs, whisked

200ml milk, luke wam

50g butter, melted

## For the Ganache

100g dark chocolate, roughly chopped

200ml double cream

## For the Cream Cheese Mixture

1 tbsp caster sugar

180g cream cheese

## For the Sticky Base

125ml maple syrup

125g butter, melted

50g soft brown sugar

## Method

– Grease a rectangular baking tin with melted butter.

– Add the plain flour, salt, sugar, and yeast to a large bowl. Mix and then create a well.

- Pour the whisked eggs into the well. Mix the milk and melted butter in a separate jug. Slowly pour this mixture into the bowl whilst you mix. Stop when you have a soft dough. You may have 80ml of the milk and butter left.
- Knead the dough for 5 minutes.
- Grease the bowl and place the dough inside. Cover and let it rest for 1 hour.
- To prepare the ganache, place the chocolate in a large bowl. Pour the cream into a pan and bring it to a boil. Pour the cream over the chocolate and let it sit for 30 seconds before you mix. Set aside.
- Mix the sugar and cream cheese in a small bowl.
- Mix the melted butter, maple syrup, and brown sugar in another bowl. Pour this into the baking tray and spread it to the edges.
- Roll the dough into a rectangle, 1 cm thick. Spread the cream cheese mixture onto the centre of the dough. Make sure to leave a 1" border around the edges.
- Spread the chocolate ganache on top of the cream cheese. Roll the dough into a tight cylinder on the long edge.
- Divide the roll into 1" thick slices. Place these on the tray with some space in between. Cover in a tea towel and let it rest for 45 minutes.
- Preheat the oven to 200°C / 180°C with a fan. Place the buns in the oven and bake for 25 minutes.
- Remove the buns from the oven. Allow them to cool slightly. Use another tray placed on top to flip them over.

Time to tuck in!