

# Panasonic Cooking

## Muskoka Chelsea Buns

*Looking for sticky, gooey buns that are perfect for breakfast, brunch or mid-afternoon snack? Try this famous Muskoka Chelsea Bun at home!*

### Ingredients:

#### Dough

2 ¼ cups (300 g) of all purpose flour (plus more for rolling the dough)

½ cup (65 g) white sugar

1 (5 ml) tsp salt

2 tsp (10 ml) dry active yeast

½ cup (125 ml) water

¼ cup (62 ml) milk

1 large egg

#### Filling

½ cup (75 g) butter

1 cup (200 g) brown sugar

2 tsp (10 ml) ground cinnamon

½ cup (50 g) dried currants, soaked for one hour

6 pecan halves

6 candied cherries, halved

3 tbsp (45 ml) water

## Directions:

### Prepare the dough

1. Using a stand mixer and dough hook, combine all ingredients in the bowl. Start with the wet ingredients first then place the dry on top. Mix on low speed for 7 minutes. Remove from the bowl, form into a tight ball and place in the multi cooker pan. Cover with a damp tea towel; allow to rise for 50 minutes. This dough can be made by hand as well. Combine all ingredients in a bowl. Place the dry ingredients in first, make an indent in the flour and pour in the wet ingredients. Mix the wet and dry together. Once the mixture comes together, it can be placed on a floured surface and kneaded by hand for 10 minutes. Place in the multi cooker pan, cover with a damp tea towel and allow to rise for 50 minutes.
2. Remove dough from pan, place on a floured surface, punch down the dough and reform into a ball. Rest the dough for 10 minutes. Meanwhile, start preparing the filling.
3. Cream together the butter, sugar and cinnamon. Remove three tbsp of this mixture and spread it evenly on the bottom of the multi cooker pan. Add three tbsp of water. Place pecan and cherry halves, good side down, on top.
4. Roll out the dough into a 9" x 15" (22 x 38 cm) rectangle, this will eventually be rolled into a 15" (38 cm roll). Spread the remaining butter, sugar and cinnamon mixture over the dough leaving 1" (2.5 cm) at the top of the dough. Drain the currants, then spread evenly over the dough. Roll the dough into a tube shape and pinch the end together with the roll. Avoid stretching or pulling the dough too tightly while rolling to ensure even proofing.
5. Square off the ends of the roll by cutting 1" (2.5 cm) off, then cut into 6 even sized rolls. Evenly space out the rolls, cut side down, over the pecans and cherries. Cover with a damp tea towel. Allow to rise until the dough doubles in size. This could take from 50 minutes to 1.5 hours depending on ambient temperature and humidity.
6. Place the pan into the multi cooker, select the Cake setting, adjust the time to 60 minutes, and press Start.
7. Once you hear the beep, remove the pan from the multi cooker and flip the pan over onto a plate, releasing the buns.