



Lemon-Poppy Buns with Cheesecake Filling:

Perfect for Easter Brunch



40-50min



2 Servings

Who says breakfast can't be the most decadent meal of the day! Here we add poppy seeds (hello, texture!) and zingy lemon zest to our foolproof dough. The dough is filled with a sweet cream cheese mixture before rolling, cutting, and baking. A lemony-sugar glaze is the icing on the buns. The result is equal parts bright and sweet and is sure to bring a little sunshine to your plate. (2-p plan makes 8; 4-p plan makes 16.)

What we send

- 8 oz cream cheese ⁷
- 10 oz all purpose flour ¹
- ¼ oz baking powder
- 5 oz granulated sugar
- ¼ oz baking soda
- ½ oz poppy seeds
- 1 lemon
- 4 oz Greek yogurt ⁷
- 5 oz confectioners' sugar

What you need

- 4 Tbsp unsalted butter (plus more for greasing) ⁷
- kosher salt
- 6 Tbsp milk ⁷

Tools

- 8-inch round cake pan
- microplane or grater

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 390kcal, Fat 13g, Carbs 64g, Proteins 6g



1. Preheat oven

Preheat oven to 425°F with a rack the in center. **Butter** the bottom and sides of an 8-inch round cake pan. Place **cream cheese** in a medium bowl to soften at room temperature until easily spreadable, 20-30 minutes. In a microwave-safe bowl, melt **4 tablespoons butter**. (Alternatively, melt butter in a small saucepan over medium heat.)



4. Finish dough

To bowl with **flour mixture**, add **yogurt**, **melted butter**, and **6 tablespoons milk**. Use a fork to stir until a shaggy dough forms, then use your hands to gently knead once or twice until it forms a ball. Sprinkle **half of the remaining flour** on counter, then add dough and sprinkle remaining flour on top. Gently pat or roll dough into a 12-x-9-inch rectangle.



2. Prep dough

Transfer **all but 2 tablespoons flour** to a second medium bowl (reserve remaining flour for step 4). Add **baking powder**, **¼ cup granulated sugar**, **¼ teaspoon each of baking soda and salt**, and **half of the poppy seeds**. Finely grate **all of the lemon zest** into bowl with dry ingredients, and whisk to combine.



5. Assemble buns & bake

Spread **cream cheese filling** in an even layer over dough, leaving a 1-inch border. Starting from one long side, roll dough into a log, then cut crosswise into 8 equal pieces. Arrange **rolls**, cut side down, in prepared pan. Bake on center oven rack until deeply golden, 25-30 minutes. Let rolls cool in pan set on a wire rack until cooled, about 15 minutes.



3. Prep filling

Make sure **cream cheese** is soft enough to easily slice with your finger before proceeding (if still too hard, microwave in 5-10 second intervals until soft, but not melted). To bowl with cream cheese, add **remaining granulated sugar** and **a pinch of salt**. Use a fork to mash until combined. Set aside until step 5.



6. Make glaze & serve

Squeeze **2 tablespoons lemon juice** into a small bowl; add **confectioners' sugar** and whisk until smooth Stir in more lemon juice, 2-3 teaspoons as needed, to thin glaze. Transfer **buns** to a serving plate, if desired, then drizzle with **glaze** and sprinkle **some of the remaining poppy seeds** on top. Let **glaze** set for at least 20 minutes, or overnight, before serving. Enjoy!