

POTATO BAKE CHEESE BUNS BY @ADELBOTES



INGREDIENTS

- 1kg Ready-Made Bread Dough
- 1 packet Potato Bake
- 250ml Fresh Cream
- 250ml Milk
- 1 Garlic Clove, finely chopped
- 250ml Cheddar Cheese, grated

tbsp = tablespoon
tsp = teaspoon



DIRECTIONS

1. Set the bread dough aside until it has doubled in size.
2. Preheat the oven to 180 °C.
3. Grease your **#15 Chef Supreme Casserole** using **LK's Non-Stick Grill Spray**.
4. In a small bowl, add all of the ingredients except the cheese and combine well.
5. Sprinkle flour on a flat surface to prevent the dough from sticking.
6. Shape the dough into palm-sized balls and pack them 2-3cm apart in the greased casserole.
7. Pour the cream mixture evenly over the dough balls and sprinkle the grated cheese on top.
8. Set the casserole aside for half an hour to rise until doubled in volume and bake for +/-30 minutes or until the balls starts to pull away from the side.
Serve and enjoy as a side to your favourite braai meal.

