

Raspberry Pistachio Buns with Yogurt Honey Filling

Recipe Overview

Prep Time	Rising Time	Bake Time	Total Time	Servings
25 minutes	1 hour	20 minutes	1 hour 45 minutes	10 buns

Ingredients

Dough Ingredients	Measurements
Warm milk	¾ cup
Granulated sugar	½ cup
Instant yeast	2¼ teaspoons
Egg	1 large
Unsalted butter, melted	5 tablespoons
All-purpose flour	3 to 3½ cups
Salt	1 teaspoon
Vanilla extract	1 teaspoon
Greek yogurt	½ cup
Honey	1 tablespoon
Egg (for filling)	1 large
Fresh raspberries	½ cup
Chopped pistachios	¼ cup
Streusel topping	As prepared

Instructions

- 1 Activate the yeast by mixing warm milk, sugar, yeast, and a small amount of flour. Let sit until foamy.
- 2 Add egg, melted butter, vanilla, and salt. Mix until combined.
- 3 Gradually add flour and knead until the dough is soft and smooth.
- 4 Cover and let rise in a warm place until doubled in size.
- 5 Mix Greek yogurt, honey, and egg to prepare the filling.
- 6 Divide dough, shape buns, and press centers.
- 7 Fill centers, top with raspberries, pistachios, and streusel.
- 8 Bake at 350°F for 18 to 20 minutes until golden. Cool slightly.

Nutrition Information (Per Serving)

Calories	Total Fat	Carbohydrates	Protein	Sugars
285 kcal	12 g	38 g	7 g	15 g

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