



Maritozzi

Makes: 6

Ingredients:

⅓ cup whole milk

¼-oz. pkg. instant yeast

4 large eggs, divided

3 cups bread flour, plus additional

2 Tbsp. granulated sugar

1½ tsp. kosher salt

10 Tbsp. unsalted butter, softened

Whipped cream, for filling

Powdered sugar, for dusting

Chopped pistachios or fresh raspberries,
for garnish, optional

Method:

1. In the bowl of a stand mixer fitted with a hook attachment, mix whole milk, yeast, and 3 eggs to combine.
2. Add flour, sugar, and salt, and knead on medium speed for 4-6 minutes until a dough forms.
3. Slowly add 1 tablespoon of butter at a time, continuing to knead the dough until all butter has been added and the dough is smooth.
4. Cover the bowl with plastic wrap or a clean kitchen towel and set aside for 1 1/2-2 hours until doubled in volume.
5. Sprinkle a clean surface lightly with flour and divide dough into 6 sections.
6. Roll each into a smooth ball.
7. Transfer to a parchment-lined baking sheet, spacing apart.
8. Cover and let rise 1 hour.
9. Brush with egg wash and bake in a preheated 375 F oven for 16-18 minutes until golden brown.
10. Cool completely, then cut buns in half (leaving the halves attached at the base).
11. Use a small spatula to fill with whipped cream and dust with powdered sugar or other items as desired.
12. Serve immediately.

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