

FRUIT FILLED ROLLKÜCKEN



25 rollkücken



1+ hour

INGREDIENTS

- 1/2 Cup Buttermilk
- 1/4 Cup Cream
- 2 eggs
- 3/4 tsp salt
- 1.5 tsp baking powder
- 1/4 tsp baking soda
- 3+ cups of Flour*
- oil for frying

Filling:

- 2 cups chopped fruit, i did rhubarb and strawberry.*
- 1/2 cup flour
- 1/2 - 1 cup sugar *
depends on how sweet you'd like it. Taste once mixed, and you'll know if you want to add more sugar

《 NOTES 》

- Use fresh or frozen fruit. Frozen fruit will make a bigger mess because of the juices it will be harder to seal.
- *I Measure the flour; 120g for each cup of Flour, some pack it full and some do loosely . That's why some recipes say until soft or hard dough.

DIRECTIONS

- In a stand Mixer or in a large bowl; mix all ingredients except flour until all ingredients are well combined.
- Next, start adding flour, 1 cup at a time, with the dough hook attachment.
- Knead until all the flour is incorporated and the dough is soft and not sticky. Leave dough in the bowl and set aside to rest for 15 min.
- Mix together the fruit and flour; set aside.
- Preheat frying pan with 2 inches of oil on medium high heat. Roll out dough to about 1/2 cm of thickness; to thick will prevent the middle from cooking.
- Scoop 1 tbsp of fruit mix onto the dough 1 inches away from the edge, 4 inches apart, depending on the size of your cutter. Fold the dough over, cut, and seal each section.
- Once sealed; place into the preheated frying pan. Fry until golden brown on each side. Continue doing these steps until all the dough is used.
- Enjoy these fruit filled fried dough (Rollkucken) topped with some powdered sugar.