Polish Blueberry Buns (Jagodzianki)

czas przygotowania: **120 min**

poziom trudności: **trudny**



Traditional Polish blueberry buns, known as jagodzianki, are soft, fluffy yeast buns filled with sweet, juicy wild blueberries. Made with Gellwe Vanilla Sugar, these golden homemade treats have a delicate vanilla flavour and a generous fruity filling. Finished with a dusting of icing sugar, they're perfect for summer breakfasts, afternoon tea or a delicious homemade snack.

Składniki

For the yeast dough:

- Type 500 wheat flour – 350 g
- Dried yeast – 12 g
- Sugar – 40 g
- Gellwe Vanilla Sugar – 1 pack (30 g)
- Salt – ½ tsp
- Egg yolks – 3
- Warm milk – 100 ml
- Melted butter – 80 g

For the blueberry filling:

- Fresh wild blueberries (bilberries) – 250 g
- Sugar – 50 g

For decoration:

- Gellwe Icing Sugar – 40–50 g

Sposób przygotowania