



Olive Buns

Makes 6 to 8 buns

Ingredients

2 cups GF bread white gold flour
2 teaspoons dry yeast
2 teaspoons white sugar
1 cup warm buttermilk
2 large eggs
 $\frac{1}{4}$ cup extra virgin olive oil
 $1\frac{1}{2}$ teaspoons salt
 $\frac{1}{2}$ cup chopped olives
3 tablespoons sesame seeds
1 large egg
1 tablespoon water, for brushing

Preparation

1. Using an electric mixer fitted with the hook attachment, mix flour with yeast and sugar. Stir for 2 minutes.
2. Pour the milk, eggs and oil, add the salt. Mix on medium speed for about 5 minutes, until flexible dough forms. Add the olives and stir for another minute. Cover and let it rise for an hour or until the dough doubles in volume.
3. Spray a muffin pan with cooking spray and sprinkle the bottom and sides with sesame seeds. Transfer the dough

to the pan and cover loosely with plastic wrap. Let it rise for another 15 minutes. In the meantime, preheat the oven to 375°F.

4. Brush the buns with egg wash and sprinkle with sesame seeds on top. Bake for 20 to 30 minutes, until golden brown. Transfer to a wire rack and cool completely on a wire rack before serving. Best served on same day.