

## The Bonchaz Bun recipe

Over the past nine years, the Bonchaz bun has been loved by so many people! For some, it was a daily breakfast, and to others it was a tasty afternoon snack.

With its sweet brioche base, crispy cookie topping, and delicious interior, the Bonchaz bun was a staple in our bakery and cafe for many years. Since we stopped serving our bun in the Winter of 2019, we have received numerous requests for the recipe, and we understand why!

Bonchaz loosely translates as 'to have a good time' and we hope you enjoy recreating the Bonchaz bun at home and come up with your own unique flavours. The possibilities are endless!

Share your creation with us using: [#bonchazforever](#)

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### What you'll need

Because we have always been a commercial bakery, our measurements are in grams. If you don't have a weight scale for at home baking, we highly recommend it! Inexpensive scales can be found in almost every kitchen shop and are wonderful tools for ensuring accuracy.

**Yield: approx. 35 buns**

**Mixing time: 30 mins**

**Resting / waiting time: 60 mins + 60 mins**

**Shaping / filling time: 40 – 60 mins**

**Baking time: 12-14 mins**

**(longer if you're baking 1 tray at a time)**

**Total time: approx. 3h 45 mins**





This recipe is simple to follow but it takes time. This is definitely a Sunday afternoon project, and with patience, you'll find this recipe to be well worth the effort! Cafe staff at our Broadway and Main St. location would spend hours each shift making Bonchaz buns for our entire company. After years of practice, senior staff could manage to fill 72 buns with our signature flavours in less than half an hour!

## Tools

- Optional: Standing bowl mixer with paddle and dough hook attachment  
*Alternatively you can knead dough with your hands if desired, and beat icing with a hand mixer.*
- Piping bag  
*Disposable is fine, in which case you do not need a piping tip. Use a small round tip if using a reusable piping bag.*
- Large bowl for resting dough
- Baking trays (5-6 trays total if you're baking the entire recipe today)
- Parchment paper, or silicone baking mats

## Ingredients

### Dough – Part 1

- 10g active dry yeast
- 140g warm tap water
- 75g granulated sugar
- 125g milk
- 1 whole large egg (beaten until mixed)
- 5g salt

### Topping (icing)

- 50g shortening
- 15g unsalted butter
- 75g icing sugar
- 1 whole large egg
- 75g flour (pastry is best, but all purpose or bread flour work fine!)
- a \*pinch\* of cinnamon
- 5g instant coffee + 5g hot water (mixed together well)

### Dough – Part 2

- 525g bread flour (all purpose flour will also do in a pinch)
- 45g unsalted butter
- 45g shortening

### Fillings and additional toppings

*The options are endless!*

*Read further in the recipe for our suggestions.*

## Mixing your dough

We'll essentially start by making a brioche dough for the base of our buns. Brioche is an enriched bread, containing milk, eggs, and butter. If you patiently incorporate your ingredients and mix or knead your dough properly, your baked buns will turn out a beautiful dark reddish brown on the outside, and wonderfully rich and tender inside.

- 1) In the bowl of a standing mixer, combine yeast and warm tap water.
  - Allow your yeast to dissolve for a few minutes before adding sugar, milk, beaten egg, and salt in that order.
- 2) Attach the dough hook to your mixer. Slowly start incorporating your flour while it mixes on the first speed or begin kneading with your hands.
- 3) As dough starts to take shape, add teaspoons of your butter and shortening until incorporated into the forming dough.
- 4) Once all ingredients are incorporated into the dough, switch your mixer to medium-high speed and beat until your dough is smooth.
  - This could take 10-15 minutes, possibly longer depending on your mixer's strength.

**PRO TIP!** To tell if your dough is mixed properly, you need to know if your gluten has been developed. Take a small piece of your dough and very slowly flatten and pull at the edges. If you can gently stretch your dough thin enough to see light through it, your dough has passed the "window" test and is ready for resting.

Note that intentional under-mixing does NOT mean your bread has any "benefit" of less gluten content! The naturally present gluten will still be there but will be less activated and offer less structural integrity to your bread—less structural bang for your gluten buck. Without this developed gluten, your bread won't rise.

## Resting

Even though you'll eventually cut your dough into bun sized pieces, the first resting, or "benching," allows flavours and structure to properly develop in your dough. Allowing your dough to rest will make it much easier to work with later and give you tastier, fluffier buns as a reward for your patience.

- 1) To prepare for resting, round your dough ball so that the top is shiny and smooth.
- 2) Find a large bowl about twice the size of your dough ball or larger. Grease the inside of it well.
- 3) Place your dough ball inside, grease the surface of the dough. Drape a clean damp cloth over your bowl.
- 4) Set your dough someplace warm to rest for about an hour, or until double its size.

## Cutting, filling, shaping

- 1) Once your dough has risen about twice its size, flatten it with your hands to deflate it. This will remove all large excess air bubbles.
- 2) With a pair of clean kitchen scissors or dough cutter, cut your dough into bun-sized pieces: about 55-60g each

*\*\*This is probably way smaller than you imagined!  
Our Bonchaz buns still need to be filled, and let to rest for final proofing. They will be at least double or triple their size before you get to eat them.*



- 3) Once all of your dough is cut into bun-sized pieces, you're ready to start filling them.

We recommend using any of the following: Salted butter or honey butter, chocolate truffles/chips, jam or fruit spread, pie filling (did someone say pumpkin?), nut butter, marzipan, cooked meat (we recommend using cheese or egg wash instead of our Bonchaz topping when decorating meaty buns!), or anything else you desire. Get creative!



- 4) Flatten your bun-sized chunk of dough in your palm.
  - The dough should be flat, but not too thin, just enough to fold your edges around your filling.
  - If you find any air bubbles in your dough, squeeze them out or your buns may form large blisters during baking. Don't worry, you aren't risking the fluffiness of your buns by squeezing out these bubbles, we'll let the buns rise again before baking.
- 5) Add about 1 tsp of your chosen filling to the centre of your flattened dough.

- 6) Pull and pinch the corners of your dough in the centre, folding your filling inside.
- Make sure all edges are pinched together.
  - You may want to make sure that your dough is neither excessively oily nor covered in flour for easier sealing. Try not to get any of your fillings on the edges of your bun as you try to close it.

- 7) Press each bun down on a parchment or silicone lined baking tray with the seam side DOWN. If you don't put the seam side down, or properly closer your edges, all of your filling will leak out the sides.

- We recommend placing no more than 6-8 buns evenly spaced on each tray. They'll expand at least twice their size before baking.

Fill all your buns. If using multiple fillings, it may be a good idea to label each tray to identify.

In our commercial bakery, this is the point where we would freeze our product. From frozen, buns can be defrosted at room temperature from their small size and given a little extra time to rise in order to be freshly baked each morning.

From there, the topping and baking process is exactly the same as fresh. If oven space or tray availability is an issue for you at home, you might consider baking a dozen or so buns today and reserving the others for when the craving hits again!



## Final rest!

Allow your buns to rise in a humid space, once again, for about an hour until they're at least double their size, springy to the touch, and shiny on top.

In the meantime, make your topping!

## Topping

You're not really making Bonchaz buns unless you perfect our crunchy cookie topping. This topping is different from most icing; the structure provided by added flour and egg makes a crispy coating during the baking process, giving our Bonchaz buns a deliciously unique texture. You may not have known that our topping is flavoured with cinnamon and coffee: it is highly recommended to keep these elements for your first batch of buns, even if these flavours don't come to mind as your favourite—this is the classic Bonchaz flavour!



- 1) In a mixer with a paddle attachment, whip shortening, butter, and icing sugar
  - Start at low speed, scrape the sides once the icing sugar is incorporated, then shift your mixer to whip with the paddle as fast as it can handle.
- 2) After a few minutes, when your mixture is very fluffy, slowly add all other ingredients on low speed: egg, flour, cinnamon, and hydrated coffee crystals.
  - Mix well until combined, scrape the sides, and then blast again on high until it's fluffy again.
- 3) Transfer your topping into a piping bag.
  - Use a small round tip, or, if you're using disposable piping bags, you don't need a tip at all; just make sure snip a small opening when you're ready.

## Top and bake!

Almost there! As soon as your buns have been allowed to rise, they're ready to top and bake!

- 1) First, preheat your oven to 350°F.
- 2) With a small opening in your piping bag, swirl icing starting from the centre to the outside of the bun.
  - You want to aim for as many rings as you can fit on your bun!
- 3) If you want to decorate the outside of your bun with additional toppings, do so before baking so they stick.

Here are a few ideas for additional toppings: Shredded coconut, chocolate sprinkles, coarse sugar, coarse salt, chopped nuts, or crushed pretzels.

- 4) Bake buns at 350°F for about 5 -7 minutes. *(If using a convection oven, set to high fan)*
  - Rotate your trays and bake for an additional 5 -7 minutes. Buns should be golden brown when they come out of the oven.
- 5) Dust with powdered sugar, cinnamon, or cocoa if desired and your buns are ready to enjoy!



Check out this quick video on our Instagram where we mix and roll Bonchaz dough. You may recognize some commercial equipment not readily available for home use, such as our dough press (instantly portions out dough into perfect bun-sized bits with no weighing) and our industrial proofer steam table, to help buns rise quickly and evenly.

Watch the perfect technique for rolling beautiful Chocolate Truffle Bonchaz Buns [here!](#)