**Vatrushka Buns**

**Ingredients**

* 3 eggs
* 1/2 cup [sugar](https://assoc-redirect.amazon.com/g/r/https:/amzn.to/3096r7r)
* 1 1/2 tbsp yeast
* 2 cup warm milk
* 1 tsp [salt](https://assoc-redirect.amazon.com/g/r/https:/amzn.to/34ZxWUh)
* 2 tbsp [mayonnaise](https://assoc-redirect.amazon.com/g/r/https:/amzn.to/2l7EvS8)
* 3 tbsp [oil](https://assoc-redirect.amazon.com/g/r/https:/amzn.to/30jKUsG)
* 5 cup [flour](https://assoc-redirect.amazon.com/g/r/https:/amzn.to/2xrHebT) (depending on the flour brand, you may need to add more)

**Filling**

* 16 oz cream cheese room temperature
* 16 oz farmers cheese (cottage cheese can be a replacement)
* 2 eggs
* 1/2 cup [sugar](https://assoc-redirect.amazon.com/g/r/https:/amzn.to/3096r7r)
* 1 cup golden raisins optional

**Instructions**

* Combine yeast together with two cups of warm milk and one tablespoon of sugar. Let ingredients rest on a counter for about 10 minutes.
* Add eggs, mayonnaise, salt and sugar into the mixture, whisking together to combine.
* Mix in flour using Kitchen aid mixer or a spatula, in small portions. Once the flour is all mixed in, add oil to the mixture. It's important to add oil last, as the texture of the dough turns out better. Knead the dough until it's elastic, at least for 10 minutes. Let the dough rise for about an hour.
* Cut the dough into 30 equal pieces. Shape each piece into a flattened ball. Place them next to each other, leaving enough space for it to rise.
* Cover with a towel and let the buns rise for about 30 minutes. Press each bun in the center with a glass cup to form a hollow.
* Whisk cream cheese, cottage cheese, egg and sugar together, for filling. Optionally, you can add raisins to the filling. Raisins need to be soaked in hot boiled water before combining with the cheese.
* Fill each hollow with a filling.
* Bake in preheated oven at 350F for about 30 minutes or until golden brown.