



# Korean Garlic Cream Cheese Bread

I-Level Up Ang Sarap with this Korean Garlic Cream Cheese Bread recipe!



easy



15-20 minutes



1-2 People



## INGREDIENTS

### CREAM CHEESE FILLING:

**1 BAR (225 GRAMS) EDEN CREAM CHEESE**

**¼ CUP ALL PURPOSE CREAM**

**2 TBSPS. CONDENSED MILK**

**½ TSP. SALT**

**2 CLOVES GARLIC, FINELY CHOPPED**

### GARLIC GLAZE:

**¼ CUP MARGARINE, MELTED**

**1 PC. WHOLE EGG, BEATEN**

**1 CLOVES GARLIC, FINELY CHOPPED**

**¼ TSP. SALT**

**1 TBSP. CONDENSED MILK**

**1 TBSP. HONEY (OPTIONAL)**

**PARSLEY, SPRING ONIONS (OPTIONAL)**

**STORE BOUGHT HAMBURGER/HOTDOGS BUNS**

## *COOKING INSTRUCTIONS*

1. Cut the bread into 8 equal wedges. Set aside.
2. To prepare the filling: In a clean bowl, mix all the five ingredients together until well combined then transfer into a clean plastic bag.
3. Pipe the filling into the bread rolls in between the slices.
4. To prepare the Garlic Glaze: Mix together the margarine, eggs, garlic, salt, condensed milk and honey (optional) until well incorporated.
5. Brush the garlic glaze on top of each buns generously. Sprinkle with chopped spring onions or parsley.
6. Toast the buns for 8-10 mins or until golden brown in color.