



HOT CROSS BUNS



SERVINGS:
16 BUNS



TIME:
4 HOURS



DIFFICULTY:
MEDIUM



COST:
££££

Ingredients:

- 500g bread flour
- 75g plain flour
- 50g mixed peel
- 76g sultanas
- 50g butter, unsalted
- 50g caster sugar
- 1 egg, beaten
- Juice of 1 orange
- 300ml milk
- 1 apple, finely chopped
- 1 tsp cinnamon
- Zest 1 orange
- 7g fast action yeast

Method:

1. Add the milk to a saucepan and gradually heat
2. Once hot, remove from the heat and add the butter to melt
3. To a large mixing bowl, add the flour and yeast. Stir to combine
4. Once cooled, add the milk & butter mixture to the bowl, along with the egg
5. Mix together with a wooden spoon, then use your hands to combine into a sticky dough
6. Turn out the dough onto a lightly floured surface and knead for 5 minutes
7. Place the dough in a bowl and cover with cling film. Leave to rise in a warm place for 1 hour
8. Add the sultanas, mixed peel, apple, cinnamon & orange zest to the dough
9. Serve and enjoy!



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Method:

10. Knead into the dough until evenly distributed
11. Place the dough into a mixing bowl and cover with cling film
12. Leave the dough to rise for 1 hour or until it doubled in size
13. Divide the dough into 16 equal pieces (75g) and roll into balls
14. Place on a lined baking tray, leaving enough space in-between each bun
15. Cover the buns with cling film (lightly) and set aside to prove for 1 hour
16. Add the cross using the mixture below
17. Pipe a line across each row of buns, then repeat in the other direction
18. Place your buns in a pre-heated oven to 220c/200c fan/gas 7
19. Bake for around 20 minutes, until the buns are golden brown
20. To glaze your buns add a pinch of sugar to your orange juice
21. Heat for 30 seconds in the microwave, stir well to dissolve the sugar
22. Use a pastry brush to glaze the top of your buns. Serve and enjoy!

For the Cross

1. Add around 5 tbsp of water to the plain flour
2. Mix to create a thick paste
3. Spoon into a piping bag with a small nozzle.

SCAN ME

