



*Hot Cross Buns*

# Hot Cross Buns



Prep 20 mins • Cooking 20 mins



Serves 16

## DOUGH

500g bread flour  
1 tsp. salt  
¼ cup firmly packed soft brown sugar  
2 tsp. dry yeast  
2 tsp. ground cinnamon  
1 tsp. mixed spice  
1 ¼ cups milk, lightly warmed  
1 tbsp. oil (sunflower, light olive oil)  
1 egg, lightly beaten

½ cup raisins, roughly chopped

## BATTER FOR 'CROSSES'

2-2 ½ tbsp. water  
¼ cup plain flour

## GLAZE

1/3 cup water  
1 tbsp. apricot jam  
2 tbsp. caster sugar

## DOUGH

1. Place flour, salt, sugar, butter, yeast and spices into the bowl of the mixer. Assemble mixer with the dough hook.
2. Combine milk, oil and egg and pour over dry mixture. Mix on low speed until mixture starts to combine, then add raisins and knead for a further 3-4 minutes. Mixture is a very soft dough.
3. Transfer dough to a floured work surface and lightly knead until smooth. Place dough into a lightly oiled bowl; cover and place in a warm, draught free spot for 30-40 minutes or until dough has doubled in size.
4. Once finished, preheat oven to 200°. Divide dough into 16 pieces and shape into rounds. Place rounds close together on a baking tray lined with baking paper.

5. Cover with a clean tea towel and leave to stand in a warm area for 30-40 minutes or until doubled in size.

## BATTER FOR 'CROSSES'

6. Blend 'cross' batter ingredients together to make a smooth batter. Spoon into a piping bag fitted with a small piping nozzle. Pipe a cross shape onto each bun.
7. Bake in preheated oven for 15-20 minutes or until golden brown.

## GLAZE

8. Place water, jam and sugar into a small saucepan over low heat. Stir until sugar dissolves. Bring to the boil. Boil for 5 minutes. Brush warm glaze over warm hot cross buns. Serve warm or at room temperature.