



Hot Cross Buns - Makes 6 Buns (75g each)

Ingredients:

- 120ml milk
- 5g dry yeast
- 30g sugar
- 3g salt
- 200g strong flour
- 1 egg
- 20g soft butter
- 30g sultanas
- ½ teaspoon cinnamon
- ½ teaspoon mixed spice

Cross:

- 15g plain flour
- 1 tablespoon water

Method:

- Warm the milk and add the yeast and sugar. Stir and leave for 3 mins to activate the yeast. (bubbles will form on top).
- Put the flour, salt and spices together in a bowl on a mixer with the dough hook.
- Add the milk containing the activated yeast and sugar, the egg and the soft butter.
- Mix well until the dough is smooth and comes away from the sides of the bowl. Add the dry fruit and mix until combined.
- Cover the bowl with a towel and let the dough rise until doubled the volume for about 1 hour.
- Knock back the dough and then portion the buns (about 75g), roll and put them in a lined baking tray, one close to another. Let them prove until they have doubled in volume.
- While the buns are proving, preheat the oven to 190°C. Mix the flour and water for the cross batter and put it in a piping bag. Once the buns have doubled in volume, brush them with egg wash and pipe the cross over the top of each one.
- Bake at 190 °C for 18-20 mins until golden brown.