

Hot Cross Buns

Ingredients

For the Buns:

375g bread flour
23g fresh yeast
5g salt
20g caster sugar
20g soft light brown sugar
4g mixed spice
5g cinnamon
50g egg (1 medium)
40g butter
260g room temp water
225g dried fruit

For the Cross:

75g plain flour
75g water
25g vegetable oil

Equipment List

Bowls (including one large)

Scales

Whisk

Baking Tray lined with baking paper

Pastry Brush

Cling film

Spatula or wooden spoon

Piping bag



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Method

1. In a bowl whisk together room temperature water, yeast and caster sugar
2. Sieve flour, salt, mixed spice and cinnamon
3. Add in soft light brown sugar, egg, yeast mix and butter to your bowl of dry ingredients
4. Knead for 5 minutes, scrape down bowl. Knead further 5 minutes, scrape down bowl
5. Add fruit and knead for a further 5 minutes
6. Empty out on to a lightly greased bowl and cling film. Keep in a warm place (not hot). Most house temperatures will be warm enough. If your house is cold you can put it in the oven (switched off) with a tray of boiled water at the bottom and prove in there for 30 minutes
8. Empty out onto floured table, knock back air and place back into the bowl. Cling film prove 30 mins in your chosen warm place.
9. Switch on the oven and preheat to 190oc (f your dough is in here make sure to remove it from the oven and the tray of hot water before pre-heating)!
10. Empty dough out onto floured table, again knock out air, weigh into 90g balls and roll to round shape. Allow to prove again until doubled in size
11. Make the cross mixture - pour ingredients all in one bowl and whisk to combine, Place into piping bag and pipe onto proved buns
12. Place finished dough balls onto baking tray. Bake in oven for 20-25 minutes at 190oc

Top Tip: Once out the oven you can heat some apricot jam and brush the buns for a deliciously sticky glaze.