

Hot Cross Buns



Dough

340ml lukewarm water	2 ½ tbsp melted butter
2 tsp salt	¼ cup brown sugar
600gms (4 cups) bread/hi-grade flour	4 tbsp milk powder*
1 ½ tbsp ground mixed spice	1 ½ tbsp ground cinnamon
2 ½ tsp active dry yeast	
1 ½ cups sultanas	1/3 cup mixed peel
Finely grated zest of 1 lemon or orange	

Paste for Crosses

3 tbsp plain flour	3 tbsp water
¾ tsp vanilla essence few drops pure almond essence (optional)	

Glaze

80ml (1/3 cup) water	2 tbsp caster sugar
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To make dough in bread maker:

Add dough ingredients in order recommended by your bread maker. (We've listed in the order we place them in our pan.) Use dough cycle – usually 1.5hrs. 15 minutes into the cycle add the sultanas, mixed peel & zest – or when machine beeps to add these.

To make dough by hand/mixer:

(Use 340ml milk rather than water & milk powder*, if preferred). Heat milk until lukewarm, remove from heat, sprinkle yeast on top & whisk lightly. Whisk in sugar and stand for 3 minutes. Add butter & stir. Mix flour, salt, spices, sultanas, mixed peel & zest in a large bowl and make a well in the centre. Add the milk mixture & stir until just combined. Tip the dough onto a lightly floured surface & knead until smooth (60-80 kneading strokes) or knead in a mixer with a dough hook for 5 mins. Place in a large, lightly oiled bowl, cover with a clean tea towel & leave to rise in a warm place until almost doubled in size (about 1 ¼ hrs).

Preheat oven to 190C/375F. Divide dough into 18-20 pieces and shape into rounds. Place rounds close together on a tray or in an oblong baking dish. Cover loosely with lightly greased plastic wrap or a clean tea towel. Leave to stand in a warm place for 20 mins, or until doubled in size.

Blend the "cross" batter together to make a smooth batter. Spoon into a piping bag or small ziplock bag (make a small cut in the corner). Pipe a cross shape onto each bun.

Bake in the preheated oven for 15-20 minutes or until golden brown.

To make glaze: Place water & 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. They freeze well. Enjoy!