



FESTIVE HOT CROSS BUNS

INGREDIENTS

- 300ml full-fat milk , plus 2 tbsp
- 50g butter (Melted)
- 500g strong bread flour
- 1 tsp salt
- 75g caster sugar
- 1 tbsp sunflower oil
- 7g sachet yeast
- 1 egg , beaten
- 75g glacé cherries (finely chopped)
- 50g dried mixed fruit
- 1 tsp ground cinnamon
- 1/2 tsp nutmeg
- 1/2 tsp mixed spice

For the topping

- 75g plain flour
- 3 tbsp golden syrup

DIRECTIONS

1. Preheat your oven to 220C/200C fan and line a large baking tray.
2. In a stand-alone mixer, mix the flour, sugar, spices. Then add the yeast and the salt.
3. Warm the milk in a pan and add the melted butter. Add the warmed mixture to the dry ingredients along with the egg and mix well until you have a sticky dough.
4. Knead for 10 minutes until dough is smooth and elastic. Place the dough in an oiled bowl, cover and leave in a warm place for about 1 ½ hours. Your dough should double in size.
5. Once your dough has proved add the dried fruit and glacé cherries. Knead the fruit into your dough to make sure it is well distributed. Then leave your dough to rise for another hour.
6. Divide the dough into 12 even pieces and roll into balls. Arrange the bun on your baking tray. Make sure you leave enough room for the dough to expand. Cover and leave to prove for 40 mins.
7. For the topping, add the flour to a bowl with about 5 tbsp water. Mix together to make a paste and spoon into the icing bag.
8. When the buns have risen, pipe a cross on each bun. Bake for 20 minutes until pale golden-brown, turning the baking trays round halfway through if necessary.
9. Melt the golden syrup in a pan and while the buns are still warm, brush the buns with a little syrup to give a nice shine, before setting aside to cool on a wire rack.