



Easy Hot Cross Buns

SERVES: 12

INGREDIENTS:

Buns:

- 320ml warm milk (43°C)
- 60g caster sugar
- 2 (7g) sachets dried active yeast, about 4 tsp
- 600g plain flour
- 1 tsp salt
- 1 ½ tsp cinnamon
- 1 tsp allspice
- ½ tsp nutmeg
- 60g butter
- 1 ½ cups raisins or sultanas
- 2 eggs

Garnish

- 60g plain flour
- 60ml water
- 2 tbsp. apricot jam, warmed and strained



METHOD:

BUNS:

1. In a bowl whisk together the milk, sugar and yeast until all the sugar has dissolved. Cover and set aside until the yeast has activated and the mixture has become frothy.
2. In a large bowl sift together the flour, salt, cinnamon, allspice and nutmeg. with your fingers rub in the butter until the result looks like fine breadcrumbs
3. Stir into the flour mixture the raisins, eggs and frothy yeast then mix until all are combined.



4. On a lightly floured surface knead the dough for about 5 minutes until smooth and elastic. Add the dough to a large slightly greased bowl then cover with plastic wrap and leave in a warm place for 45 minutes or until the dough has doubled in size.
5. Remove the risen dough and 'punch down'. Slightly knead then divide into 12 balls.
6. Place the balls (buns) into a greased 20x30cm baking tray, cover with cling wrap then leave in a warm place to rise for 15 minutes. Preheat the oven to 200°C.

GARNISH:

1. Whisk together the flour and water to a smooth paste. Place in a disposable snap-lock bag and cut off the tip. Using the bag, pipe a cross on the top of each bun.
2. Bake in the preheated oven for 10 minutes, then reduce the temperature to 180°C and bake for an additional 15 minutes.
3. Straight after removing the buns from the oven, brush with the warmed apricot jam.