

Hot cross Buns



Recipe By Jaxters

Ref: 853

Heading: Bread & Baking

Cuisine: British & Irish

Food Type: Vegetarian

No of Portions: 12

Ingredients & Prep

650 g Plain flour

380 ml Warm milk 40°C

200 g Golden or standard raisins

110 g Golden caster sugar

60 g Butter very soft unsalted

1 Egg large

7 g Dried yeast

1 Orange zest

2 Ground cinnamon

2 tsp Mixed spice

1/2 tsp Salt

Cross Batter

80 g Flour

50 ml Water

Glaze

1 tbsp Apricot jam

1 tbsp Hot water

1 pinch Ground cinnamon

Method

Step 1 - Add warm milk, sugar & yeast to a bowl then whisk until sugar has dissolved, then leave in a warm place for a hour to go frothy.

Step 2 - Next whisk in the eggs then mix in the flour then butter, orange zest, spices & salt, then knead this is best done in a food mixer with a dough hook for 10 minutes or do by hand on a floured worktop until it springs back.

Step 3 - Put dough in a bowl & cover with cling film with a pierced hole, place in a warm place & allow to double in size i.e. about an hour.

Step 4 - Pre-heat oven to 180°C fan.

Step 5 - Tip dough out onto a floured worktop, spread out then put raisins in the middle fold over dough to incapsulate then knead dough to combine.

Step 6 - Place a piece of greaseproof paper overlapping at the sides into a non-stick baking tray.

Step 7 - Divide the dough to the number of portions selected, form into a ball & place in the tray evenly, cover with oiled cling film & leave to rise for 1/2 an hour

Step 8 - In a bowl mix the cross batter together, then fill a small piping bag with the batter then Criss cross each bun, place in the oven for 20 to 25 minutes or until golden brown on top.

Step 9 - In a bowl add jam, cinnamon & hot water from the kettle & mix, using a pastry brush coat the top of the buns to glaze while still warm.

Suggestion & Tips

Cut buns in half, toast & slather in butter with a nice cup of tea.