



HOT CROSS BUNS

Ingredients to make approximately 12 (6)

125g (65g) warm whole milk
125g (60g) warm water
5g (4g) dried yeast or 10g (6g) fresh yeast

300g (150g) strong white flour
200g (100g) plain white flour
50g (25g) caster sugar
8g (4g) salt
50g (25g) butter

zest of 1/2 (1/4) of an orange
100g (50g) raisins/sultanas/currants
1 tsp (1/2 tsp) ground cinnamon
1/2 tsp (1/4 tsp) ground ginger
1/4 tsp (pinch) nutmeg

1 medium egg, beaten (half)

50g plain white flour & 50g water for the crosses.
1 tbsp of apricot jam or rowan jelly melted in water on the hob

Method

Stir the yeast into the warm milk and water until it is dissolved.
Mix the plain white flour, strong white flour, salt and sugar in a large bowl.
Chop the butter into small pieces, add to the flour and rub through the mixture until it is finely divided.
Add in the cinnamon, ginger, nutmeg and grated orange.
Mix in the liquid until all the mixture comes together, then add and mix in the egg.
Now fold in the raisins or sultanas.

Knead the dough energetically for roughly 10 minutes until it is smooth and springy.
Clean all the scraps out of the bowl, then put the dough back in, covered with a cloth, in a warm place for one hour.

Knock the dough back, i.e. gently punch all the gas out of it then cut the dough into 12 (6) pieces, about 80g each for modest buns.

Roll each into a ball under the palm of your hand. Place on a floured baking tray, allowing for expansion and leave in a warm corner for 30 minutes.

Next whisk the plain white flour for the crosses with the water to give a thick paste.

Now just before putting the buns in the hot oven, add the crosses by piping the flour & water mixture over the buns.

Bake at 200°C for 20 minutes.

When the buns come out of the oven glaze them by brushing them with the melted jam. Cool on a wire rack covered with a cloth.

Brilliant fresh from the oven but also delicious next day toasted. Thanks to Daniel Stevens, River Cottage Handbook for this recipe.