



# HOT CROSS BUNS

## Ingredients to make approximately 6

**65g** warm whole milk (scalded helps)

**60g** warm water

**4g** dried yeast

**200g** strong white flour

**50g** plain white flour

**25g** caster sugar

**4g** salt

**25g** butter

zest of  $\frac{1}{2}$  an orange

**50g** sultanas

$\frac{1}{2}$  tsp ground cinnamon

$\frac{1}{2}$  tsp ground ginger

**pinch** nutmeg

$\frac{1}{2}$  large egg, beaten

*30g plain white flour & 30g water for the crosses.*

*1 tbsp of apricot jam, honey 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.

Mix in the liquid until all the mixture comes together, then add and mix in the egg.

Knead the dough energetically for roughly 10 minutes until it is smooth and springy. Now fold in the sultanas, cinnamon, ginger, nutmeg and grated orange. and knead briefly to distribute them through the dough. Clean all the scraps out of the bowl, then put the dough back in, covered with a cloth, in a warm place for at least one hour.

Knock the dough back, i.e. gently punch all the gas out of it then cut the dough into 6 pieces, about 80g.

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

Next, for the crosses, whisk the plain white flour with the water to give a thick paste. Just before putting the buns in the hot oven, add the crosses by piping the flour & water mixture over the buns. Have fun!

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.