



Hot Cross Buns

Servings: 16

Prep Time: 20min + rising 2hrs

Cook Time: 15min

Ingredients

- 500g cake flour
- 5ml mixed spice
- 2ml ground cinnamon
- 5ml salt
- 60g butter
- 60ml currants or sultanas
- 60ml chopped mixed candied peel
- 1x25g cake compressed yeast
- 125ml castor sugar
- 125ml lukewarm water
- 125ml lukewarm milk
- 1 egg, lightly beaten

PASTE FOR CROSS:

- 60ml self-raising flour
- 30ml cold water

GLAZE:

- 1ml gelatine
- 30ml water
- 15ml sugar

Directions

1. Sift flour, mixed spice, cinnamon and salt into a bowl. Rub in butter, then mix in currants or sultanas and peel. Make a well in centre
2. Cream yeast with sugar and add a little warm water to dissolve yeast completely.
3. Blend remaining water and milk with yeast and add with beaten egg to flour. Mix to form a soft dough.
4. Turn on to a lightly floured work surface and knead until smooth and elastic. Shape into a ball, place in a clean, greased bowl and turn over so that top of dough is greased. Cover and leave to rise in a warm place until double in bulk, 1 ¼ - 1 ½ hours. Turn risen dough on to a lightly floured work surface and gently press out to 10mm thick.
5. Divide dough into 16 pieces and shape each into a small ball.

6. Place balls on a greased baking tray, at least 25mm apart, or arrange in greased round cake tins. Cover and leave to rise in a warm place for a further 20-30min/
7. To make paste for cross, combine flour and water and beat to a smooth paste. Put into a greaseproof paper funnel, or small piping bag fitted with a plain nozzle. Using a sharp knife, make a slight indentation in shape of a cross on top of each bun just before baking and pipe prepared paste into cross. Bake in a preheated hot oven (200degree Celsius) for about 15 min.
8. Meanwhile, to make glaze, sprinkle gelatine over water in a small saucepan. When softened, dissolve over a low heat. Add sugar and stir until dissolved. Remove from heat. Remove buns from oven and brush with glaze while still hot. Stand buns in a warm place, such as on opened door of turned-off oven. This helps to set glaze.