



Hot Cross Buns

NIBBLEDISH CONTRIBUTOR

Ingredients

- 750g (5 cups) plain flour, sifted and divided
- 55g (1/4 cup) caster sugar
- 2 tsp dried yeast
- 1 tsp mixed spice
- 1/2 tsp cinnamon
- 250g (1 1/2 cups) raisins, soaked in equal amount of hot water for 5 minutes and drained
- 100g candied orange peel, coarsely chopped
- 1 tsp sea salt
- 300 ml milk
- 100g unsalted butter, coarsely chopped
- 1 egg
- 1/4 cup water

Glaze

- 1/4 cup water
- 55g (1/4 cup) caster sugar
- 1/4 tsp mixed spice

Instructions

1. Combine 700g flour, sugar, yeast, spices, raisins, orange peel and sea salt in a bowl. Make a well in the centre of the flour mixture and set aside.
2. Heat the milk and butter over low heat till the butter melts and mixture is tepid. Whisk the egg in a bowl and keep whisking as you pour the milk mixture in

gradually. Pour the milk mixture into the flour mixture and mix well. Turn the dough out onto a lightly floured surface and knead for 10 minutes or till dough is smooth. Place the dough in a lightly oiled bowl. Cover with plastic wrap and let stand in a warm place for about 40 minutes or till dough doubles in size.

3. Cut the dough into 16 equal pieces. Knead each piece into a ball and place them in a lightly greased 8" square pan. Cover with a damp tea towel and let stand in a warm place for about 40 minutes or till doubled in size.
4. Heat the oven to 220. Combine the remaining flour and water and stir till a smooth paste forms. Pipe lines down each row to form crosses. Bake for 10 minutes. Reduce the temperature to 200C and bake for another 10 minutes or till golden. The buns are ready when they sound hollow when tapped.
5. **To make the glaze** Combine the water, sugar and mixed spice in a saucepan over medium heat, stirring till the sugar dissolves. Bring the glaze to a boil, reduce the heat and simmer for 1-2 minutes. Brush the glaze over the hot buns and transfer the buns to a wire rack to cool. *Makes 16 buns*