

Christmas Buns



Serves 9 **Prep 1h 30 mins incl. rising** **Cooking 25 mins** **Easy**

Ingredients

500g strong white flour + extra for dusting
7g sachet fast-action dried yeast
300ml milk
40g unsalted butter, softened at room temperature
1 egg
vegetable oil, for greasing

For the filling

25g unsalted butter, melted
75g soft brown sugar
2 tsp ground cinnamon
100g cranberries, halved
100g chopped dried apricot optional

For the glaze

50g caster sugar
1 tbsp lemon juice

1. Put the flour & 1 tsp salt into a large bowl. Make a well in the centre and add the yeast. Meanwhile, warm the milk and butter in a pan until the butter melts and the mixture is lukewarm. Add the milk mixture and egg to the flour mixture and stir until the contents come together as a soft dough (add extra flour if you need to).
2. Tip the dough onto a well-floured surface. Knead for 5 mins, adding more flour, if necessary, until the dough is smooth, elastic and no longer sticky.
3. Lightly oil a bowl with the vegetable oil. Place the dough in the bowl and turn until covered in oil. Cover the bowl with cling film and set aside in a warm place for 1 hr or until doubled in size. Lightly grease a baking sheet and set aside.
4. For the filling, knock the dough back to its original size and turn out onto a lightly floured surface. Roll it into a 1cm-thick rectangle. Brush all over with the melted butter, then sprinkle over the sugar, cinnamon and fruit.
5. Roll up the dough into a tight cylinder, cut into 9 x 4cm slices & put on the prepared baking sheet, spacing the buns. Cover with a tea towel & let them rise for 30 mins.
6. Heat oven to 190C/170C fan/gas 5. Bake the buns for 20-25 mins or until risen & golden brown. Melt the glaze sugar & 4 tbsp water +1 tbsp lemon juice until syrupy.
7. Remove from oven and glaze. Set aside to cool on a wire rack. Serve.