

Fruitless Hot Cross Buns



Makes 12

Prep 2h

Cooking 20 mins

Easy

Ingredients

550g white bread flour
55g caster sugar
1 sachet / 7g dried yeast
300 ml milk, warmed
60g melted butter
1 egg (whisked)

1 teaspoon salt
3 teaspoons mixed spice
65g white bread flour (for cross piping)
80ml water (for cross piping)
30g caster sugar (for sugar glaze)
80ml water (for sugar glaze)

1. Mix warm milk, yeast & 15g of the caster sugar in a large jug. Set aside in a draught free place for 10 mins to allow to get frothy.
2. Add the butter & beaten egg to the milk mixture and whisk. Combine flour, mixed spice, salt & the remaining 40g sugar into a bowl, make a well in the centre and add wet ingredients. Mix with a wooden spoon until just combined.
3. Knead mixture on a lightly floured surface for 10-15 mins until smooth and elastic (kitchen aid on low setting). Place the dough in a bowl. Cover with a wet tea towel and put in a warm draught free area until dough doubles in size.
4. Preheat oven to 190c and line a square cake pan or oven tray with baking paper
5. Once dough has risen, knead for 2 mins more until it's smooth and elastic. Divide into 16 pieces, shape into balls & place them side by side in a 4x4 grid. Place in warm draught free spot for 30 mins until the balls have risen a further 2cm.
6. For the cross piping, add the flour and water together and mix until you form a smooth paste. Place mixture in piping bag and pipe an on-going line down the centre of the rows, both ways to form your crosses.
7. Bake in the oven for 20 mins until golden brown, checking at 18 mins. Once cooked transfer to a wire rack.
8. For the sugar glaze, combine the sugar and water in a saucepan and boil for a few mins until it forms a light syrup. While on the hob mix constantly and don't let it caramelise. Once ready, brush the glaze over the top of the buns.