

Maya's Hot Cross Buns



Makes 16

Prep 3h (proving)

Cooking 16 mins

Easy

Ingredients

300ml whole milk
50g butter
500g strong white bread flour + extra
1 tsp salt
75g caster sugar
7g sachet of fast-action yeast
1 egg, beaten

90g sultanas
50g mixed peel
Zest of 1 orange
1 apple, peeled, cored & finely chopped
1 tsp ground cinnamon
3 tbsp apricot jam

1. Put your milk & butter in a saucepan & warm through until the butter is melted. Add the flour, salt, sugar & yeast to a bowl & mix well. Allow the milk & butter mixture to cool down so it's warm to touch. Create a well in the centre of the flour before adding in the milk & butter mixture as well as the beaten egg and mix until you have a fully combined sticky dough.
2. Tip the dough out onto a lightly floured work surface & knead for 5-10 minutes. In a separate bowl mix together the sultanas, mixed peel, the orange zest, apple & cinnamon. Pour the sultana mixture over the top of the dough & knead into the dough so that all of the ingredients are well combined.
3. Cover the bowl with your dough in with cling film & allow to rise for 1.5 hours or until doubled in size. Knock back the air in the dough & divide into 16 pieces. Shape the dough balls into round balls & place in a baking tin (or 2) lined with parchment. Allow this to prove for another 1.5 hours.
4. Now to make the cross on top just mix together about 70g plain flour with 5 tbsp of cold water until you have a thick paste. Pop this into a zip lock bag, cut the corner & gently pipe a cross over the hot cross buns. Then you want to bake them in a 200°C oven for 14-16 mins until golden brown.
5. Remove from the oven & glaze with some warm apricot jam. Serve with lashings of butter & enjoy!