

KATES HOT CROSS BUNS

Oven Temp. 180°C, bake for ca. 22 Min.

Dry Ingredients

640g White Strong Bread flour
110g Caster Sugar
3 Teaspoons Ground Cinnamon
0,5 Teaspoon Ground Cloves
0,5 Teaspoon Ground Nutmeg

0,5 Teaspoon Salt
Zest from 1 Organic Lemon
80g Sultanas soaked in boiling water

TIP: If you have some **Mixed Spice** in your cupboard then you can leave out the Cloves and Nutmeg and reduce the ground Cinnamon to 2 Teaspoons and add 2 Teaspoons of Mixed Spice.

If you would like an original Homemade Mixed Spice then check out my Mixed Spice Video:



Liquid Ingredients

375ml Milk handwarm
1 Egg
50g Butter melted
27g Fresh Yeast or 9g Dry Yeast

Fort he Crosses

75g Strongbread Flour, mixed with 80-100ml Water
1 Egg to eggwash the Hot Cross Buns before they go into the oven

Fort he Glaze

2 Dessert Spoons of Jam (Pear or Apricot) mixed together with a few Teaspoons of water

1. Weigh up all dry ingredients inkl. the lemon zest and mix together. (You can even do this the evening before if you want).
2. Mix all the liquid ingredients together in a bowl. I like to do it with my hands because then I can make sure that all the ingredients are handwarm and the correct temperature.
3. Mix the dry and liquid ingredients together in the mixer for 6 mins. on high.
4. Dry the soaked sultanas on some kitchen roll and add them to the silky dough for 1 min on medium.
5. Put the dough on a floured worktop.
6. Divide the dough into 12 pieces and roll them into balls. (watch my Youtube video). The dough is quite sticky and you should use as little flour as possible otherwise your Hot Cross Buns will not be light and fluffy.
7. Leave the buns covered with a teatowel to rise in a closed warm room. No draughts please!
8. Heat up your oven to 180°C .
9. Mix the egg with a fork.
Mix the flour and water together until there are no lumps and either pour into a freezer bag or into a homemade piping bag.
10. Eggwash the Buns and cut a hole in your freezer bag or snip off the end of you piping bag.
11. Now you have to be really quick. Pipe lines first in one direction and then the other so that you have a cross on all the buns.
12. Put into the oven immediately and bake for about 22 Min until golden brown.
13. Mix the jam with the water in a saucepan and warm gently on the hob.
14. Leave the buns to cool for 5 mins and then glaze them with a brush.
15. Let them cool again for about 30 mins and now you can enjoy your freshly made Hot Cross Buns with butter!

TIP:

You can freeze the Hot Cross Buns really well... and they taste delicious toasted!

KÜCHENSCHMIDE

