



## Hot Cross Buns

**Delicious and easy to make, just set aside time for proving the dough 3 times. For a change, try swapping the fruit with chocolate chips!**

- 300ml full-fat milk, plus 2 tbsp more
- 50g butter
- 500g strong bread flour
- 1 tsp salt
- 75g caster sugar
- 1 tbsp sunflower oil
- 7g sachet fast-action or easy-blend yeast
- 1 egg, beaten
- 75g sultanas
- 50g mixed peel
- zest 1 orange
- 1 apple, peeled, cored and finely chopped
- 1 tsp ground cinnamon

### **For the cross**

- 75g plain flour, plus extra for dusting

### **For the glaze**

- 3 tbsp apricot jam, (or golden syrup)

Bring the milk to the boil, remove from the heat and add the butter. Leave to cool until it reaches hand temperature. Put the flour, salt, sugar and yeast into a bowl. Make a well in the centre. Pour in the warm milk and butter mixture, then add the egg. Using a wooden spoon, mix well, then bring everything together with your hands until you have a sticky dough.

Tip on to a lightly floured surface and knead by holding the dough with one hand and stretching it with the heel of the other hand, then folding it back on itself. Repeat for 5 mins until smooth and elastic. Put the dough in a lightly oiled bowl. Cover with oiled cling film and leave to rise in a warm place for 1hr.

Now tip in the sultanas, mixed peel, orange zest, apple and cinnamon and knead into the dough. Leave to rise for 1 hr more, or until doubled in size, again covered by some well-oiled cling film.

Divide the dough into 15 even pieces (about 75g per piece). Roll each piece into a smooth ball on a lightly floured work surface. Arrange the buns on one or two baking trays lined with parchment, leaving enough space for the dough to expand. Cover (but don't wrap) with more oiled cling film, or a clean tea towel, then set aside to prove for 1 hr more.

Heat oven to 220C/200C fan/gas 7. Mix the flour with about 5 tbsp water to make the paste for the cross – add the water 1 tbsp at a time, so you add just enough for a thick paste. Spoon into a piping bag with a small nozzle and pipe a cross onto each bun. Bake for 20 mins on the middle shelf of the oven, until golden brown.

Gently heat the apricot jam to melt, then sieve to get rid of any chunks. While the jam is still warm, brush over the top of the warm buns and leave to cool.