

HOT CROSS BUNS



INGREDIENTS

FOR THE BUNS:

- 50g unsalted Anchor butter, plus extra for greasing
- 300ml semi-skimmed milk
- 500g strong white bread flour
- 1tsp salt
- 75g caster sugar
- 1tsp mixed spice
- 1tsp ground cinnamon
- 7g sachet fast-action dried yeast
- 1 egg
- 80g sultanas or raisins
- 50g mixed peel
- zest 1 orange

FOR THE TOPPING:

- 75g plain flour
- runny honey



PREP: 2hr 50min
(incl. 2hr 30 min for dough to rise)

COOK: 20 mins



SERVES: 15

METHOD

BUNS:

- Add the milk to a small pan and heat for a few minutes until slightly warm. Remove from the heat and add the Anchor butter.
- Sift the strong flour into a large bowl, then add the salt, sugar, mixed spice, cinnamon and yeast. Make a well in the centre, pour in the milk and butter mixture and beat in the egg.
- Mix well using a wooden spoon, then use your hands to bring the mixture together into a sticky dough. If the mixture feels too dry, add a little more cold milk.
- Transfer the dough to a lightly floured surface and knead for approximately 10 minutes until smooth and springy. Place the dough in a bowl lightly greased with Anchor butter, cover with cling film and leave in a warm place to rise for 1 hr, or until doubled in size.
- Tip the sultanas (or raisins), mixed peel and orange zest into the bowl containing the dough. Knead into the dough, making sure all ingredients are well distributed. Re-cover the bowl with cling film and leave to rise again for 30 mins.

- Turn the dough out again onto a floured work surface and divide into 15 even pieces. Shape each piece into a ball, then flatten slightly. Arrange the balls on baking trays lined with baking parchment, spacing a little apart. Cover with a clean tea towel and set aside to rise for 1 hr.
- Preheat oven to 220°C/200°C fan/gas7.

TOPPING:

- To make the cross topping, mix the flour with cold water (about 5 tbsp) to make a thick, smooth paste. Trace a cross on top of each bun with the paste, using a piping bag or spoon.
- Bake for 20 mins until golden brown. Transfer to a wire cooling rack and brush each bun with a little honey, then leave to cool.

SERVING:

- To serve, carefully slice open the hot cross buns and generously spread with Anchor butter - real delicious!