

Hot Cross Buns

A sweet, slightly sticky fruit bun. In the Christian calendar, traditionally eaten on Good Friday. For a slight variation, we added cranberries.

Makes 20 small buns

Preparation time: 10 minutes excluding proving time
Baking time: 20 minutes

Ingredients

100g Sugar
600g Cake Flour
Pinch Salt
2 tsp Cinnamon
1 tsp Mixed Spice
1 tsp Ground Nutmeg
50g Butter
150g Milk
150g Warm Water
10g Instant dried Yeast
50g Raisins
50g Sultanas
40g Dried Cranberries

Paste Topping
50g Flour
60g Water

Glaze Topping
80g Golden Syrup
20g Water

Method

- Place sugar in TM bowl. Grind **12 secs/speed 10**.
- Add flour, salt, cinnamon, spice, nutmeg and butter. Blend **10 secs/speed 5**.
- Add milk, water and yeast. Mix **7 secs/speed 6**.
- Knead **2 mins/closed lid position/interval speed**.
- Add fruit. Knead **1 min/closed lid position/ interval speed**.
- Divide dough into 20 round balls. Place in rows on a lightly greased baking tray. Slightly flatten. Cover with plastic wrap and leave to rise until double in size – about 2 hours.
- Place flour and water into TM bowl. Mix **30 secs/speed 4** to form a paste. Spoon mixture into a piping bag and pipe a cross onto each bun. Bake 20 minutes until golden brown.
- To Glaze heat syrup and water **1 min/50°C/speed 1**. Brush buns with glaze as soon as they come out the oven.



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