

HOT CROSS BUNS

INGREDIENTS

200ml milk, plus a little more for glazing
1tsp ground cinnamon
1tsp allspice
¼ tsp grated nutmeg
½ tsp ground ginger
1 vanilla pod (scraped) (or vanilla paste/essence)
20g fresh yeast
50g Muscovado sugar (plus extra to glaze)
225g Khorasan flour
225 organic flour
100g butter
½ tsp salt
3 eggs
150g currants
50g mixed peel



METHOD

- Pre-heat the oven to 200C
- Scrape the vanilla pod into the milk and gently heat milk in a pan, set aside to cool.
- Finely dice or grate the butter into a bowl with both flours. Mix using a dough hook at low speed until well combined. Add sugar salt and spices.
- In a separate bowl beat together 2 eggs. Add eggs and yeast to the flour mixture, pour in milk slowly combine to form a soft dough. Knead for 10 minutes until smooth and elastic.
- Put the dough into a greased bowl and cover with a damp clean tea towel. Leave in a warm place until doubled in size (this should take a couple of hours)
- Tip the dough onto a floured work bench and punch back, knead by hand for a minute or two.
- Stretch out to a flattened disc and sprinkle mixed currants and dried peel. Bring together and knead for a few more minutes until the fruit is evenly distributed through dough
- Separate dough into 16 pieces and roll into buns

PASTE

- Beat together the last egg with a little milk for the paste.
- Mix 3tsp of plain flour with a pinch of salt. Add a little cold water to make a stiff paste.
- Paint the top of each bun with egg glaze, then pipe a cross on the top
- Bake in the oven for about 25 minutes until golden.
- If you want a sticky top, brush the buns with 1 tbsp caster sugar dissolved in 1 tbsp boiling water when they come out of the oven.