



# RECIPES

## HOT CROSS BUNS



### INGREDIENTS

#### INGREDIENTS A

<b>400g</b>	Prima Bread Flour
<b>60g</b>	Caster Sugar
<b>10g</b>	Salt
<b>4g</b>	Cinnamon Powder
<b>16g</b>	Instant Yeast
<b>50g</b>	Unsalted Butter (Softened)
<b>270g</b>	UHT Milk
<b>80g</b>	Black Raisins
<b>40g</b>	Sultanas
<b>20g</b>	Citrus Peel

#### INGREDIENTS B

<b>50g</b>	Prima Plain Flour
<b>82g</b>	Margarine (Softened)
<b>65g</b>	Caster Sugar
<b>1 no</b>	Egg (Beaten)

Make about 15 rolls

### PROCEDURE

1. Preheat oven to 220°C.
2. Rinse raisins and sultanas, strain dry and mix well with citrus peel
3. Mix ingredients A which consists of flour, sugar, salt, cinnamon powder, instant yeast, milk and butter at low speed and increase to high speed for 8-10 minutes. Once a soft and pliable dough is formed, add in raisins, sultanas and citrus peel and mix for 1 minute at low speed.
4. Cover the dough with damp cloth and let it rest for 1 hour.
5. Mix ingredients B which consists of softened margarine and sugar at medium speed for 2-3 minutes. Gradually add in flour and mix until well combined. Fill the mixture into a piping bag.
6. Divide the dough to 60g each. Cover the dough and rest for 10 minutes.
7. Round the dough pieces and place onto a greased baking pan.
8. Cover the bun with a damp cloth and let it proof in a warm place for 1 hour.
9. After proofing, brush the beaten egg on the surface of the dough pieces. Using the margarine and flour mixture, pipe a cross on each of the bun.
10. Bake the hot cross buns at 200°C for 10-12 minutes, or until golden brown.



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