



## Hot cross buns

**Planning Tip:** You'll need to make these buns in two sessions with a two hour gap in between for the dough to rise!

### Ingredients

#### For the buns

425g strong flour, plus extra for dusting  
14g fast action yeast  
60g caster sugar  
2 tsp mixed spice  
175ml milk  
60g unsalted butter  
1 large egg, lightly beaten  
50g sultanas  
50g dried apricots, chopped into small pieces

#### For decoration

4tbsp milk  
4tbsp plain flour



### Method

1. In a large bowl, combine the flour, yeast, sugar, spice and a pinch of salt. Heat the 175ml milk and butter gently in a small saucepan for 3-4 minutes or in a bowl in the microwave for 30-60 seconds until the butter has melted and the mixture is warm but not hot. Add to the flour mixture then break in the egg and mix with a wooden spoon to combine. If the mixture seems dry and doesn't come together completely, add a tbsp milk until the flour is all mixed in.
2. Tip the dough out on to a floured surface and knead for 10 minutes until springy and elastic. Put the dough in a clean bowl and cover with clingfilm.
3. When the dough has risen, knock it back and add the dried fruit.

**Leave to rise for 1-2 hours until doubled in size.**

Knead for 1-2 minutes, until the fruit is well mixed in. Preheat the oven to 190°C/gas mark 5. Divide the dough into 15 pieces and roll each piece into a ball. Place the buns evenly spaced on a large baking tray lined with baking paper, cover loosely with clingfilm and leave to rise for a further 30-45 minutes.

4. Meanwhile, make the crosses by combining the flour and 1-2 tbsp water in a small bowl to make a mouldable paste. Pinch off small pieces of the paste and roll them into thin sausages. When the buns have risen, brush them with milk and place two "sausages" on top to form a cross then brush again with milk, before baking them in the oven for 15-20 minutes.