

Hot Cross Buns (metric)



Dry Ingredients

1tbsp instant yeast

85g caster sugar

540g plain flour

4 tsp cinnamon

4 tsp mixed spice

½ tsp salt

1 cup of mixed fruit

Zest of an orange

Liquids

365ml warm milk

50g butter melted and cooled

1 egg

Put the dry ingredients into a large bowl.

Add wet ingredients and mix with spoon, then your hand till you have a rough dough. Cover and leave to rest for 10 minutes

Pull up portions of dough and fold over to the middle while you rotate the bowl (around 12 times) then cover and leave to rest for 10 minutes again. Do this 3 more times, covering with a shower hat or cling film between each set of turns.

It will seem wet and sticky, but persevere – it gradually gets smoother after each set of turns.

Leave to rise for about 60 minutes till doubled in size.

Turn dough out onto a lightly floured surface and sprinkle a little flour over so that it's easy to manipulate – it will be very soft. Don't add any more flour.

Roll dough into a long sausage and portion into 12 sections and fold each one into a ball with the seams on the bottom. Cup your hands underneath to form a nice round shape. Place on baking tray lined with baking parchment, spaced apart. You will probably need two baking sheets.

Cover loosely and leave to rise for about 30 – 40 mins.

Meanwhile make the crosses:

Put 60gm plain flour with 5 tbsp water. Mix well and put into a piping bag or a poly bag with the corner cut off.

Pipe crosses on and then bake in a preheated oven 180 deg C for around 22 mins. Check after 15 minutes and if they are getting too brown, lightly cover with foil for the last bit.

Remove from oven and while still on the baking tray, finish by adding a glaze by warming 1 tbsp jam/marmalade mixed with a little water and sieved, and brushing over.

Remove to a wire rack for final cooling.

Best eaten fresh – or freeze some for another day.