

# Hot Cross Buns

Serves: 8

Preparation Time: 30 Minutes

Cook Time: 25 Minutes

Total Time: 2 Hours, 55 Minutes

## Ingredients

- 3 ¼ cups plain flour
- 1 cup sultanas
- 2 tbsp orange peel
- 2 tbsp caster sugar
- 1 tsp dried yeast
- 1 tsp mixed spice
- 1 tsp ground cinnamon
- 1 tsp ground nutmeg
- 1 tsp Salt
- 1 cup Warm Milk
- 50g Butter, Melted
- 1 Egg, Whisked

## Method

1. Line baking tray with baking paper
2. In a large bowl combine Flour, Sultanas, Orange Peel, Sugar, Yeast, Spices, Nutmeg and salt.
3. Make a well in the center and mix in Milk, Butter and Egg. Use your hands to bring the dough together in the bowl.
4. Turn the dough onto a floured surface and knead for 10-15 minutes or until smooth.
5. Coat with Melted Butter and leave to rise for 1 ½ hours.
6. Preheat oven to 180°C. knead dough for 3-5 minutes, until smooth.
7. Divide into 12 balls, Place onto prepared tray. Set aside for 30 minutes.
8. For the Cross Paste, mix ¼ cup Flour and 2 tbsp water. Transfer into piping bag and make Crosses
9. Bake for 20-25 minutes, Leave to cool.

## Tips

- You can use any citrus peel instead of Orange Peel

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