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Chocolate Orange Hot Cross Buns Ingredient Kit

Strong White Bread Flour (**wheat** flour, statutory nutrients: calcium, niacin, iron, thiamin), light brown sugar (sugar, cane molasses), sugar, cassia cinnamon, mixed spice (coriander, cassia, ginger, nutmeg, fennel, cloves), salt (salt, anti-caking agent: sodium ferrocyanide), yeast (yeast, emulsifier: sorbitan monostearate), Belgian dark chocolate chips (cocoa mass, sugar, emulsifier: **soya lecithin**, natural vanilla flavouring)

Belgian dark chocolate contains cocoa solids 50% minimum, sultanas (sultanas, sunflower/cotton seed oil), marmalade: (sugar, water, oranges, lemons).

Allergens: for allergens, see ingredients in **bold**.

May contain traces of **milk**. Prepared in a factory that handles wheat, milk, soya and nuts.

Nutritional information per 100g (as sold): Energy 360kcal/ 1521kJ, Protein 9.6g, Carbohydrates 68g (of which sugars 25g), Fat 4.5g (of which saturates 2.2), Salt 0.44g.

Best before: see sticker. Store in a cool, dry place.

Baked In Ltd, Office 112, Slington House, Rankine Road, Basingstoke, HANTS, RG24 8PH

800g



A classic
Easter treat.
Traditional spiced,
sticky glazed orange and
chocolate buns
topped with pastry
crosses.

CHOCOLATE ORANGE HOT CROSS BUNS

SKILL LEVEL:



PREP TIME:

4.5 HOURS

BAKE TIME:

20 MINS

MAKES:

12 BUNS

YOU WILL NEED:

- 150g butter
- 150ml milk
- 1 large egg
- 2 large oranges
- 2 baking trays



IN THE KIT:

- Bag 1 • 100g sultanas
- Bag 2 • 10g yeast
- Bag 3 • 400g strong white bread flour
- 50g light brown sugar
- 1/2 tsp salt
- 1 tsp mixed spice
- 1 tsp cinnamon

Bag 4 • 30g strong white bread flour

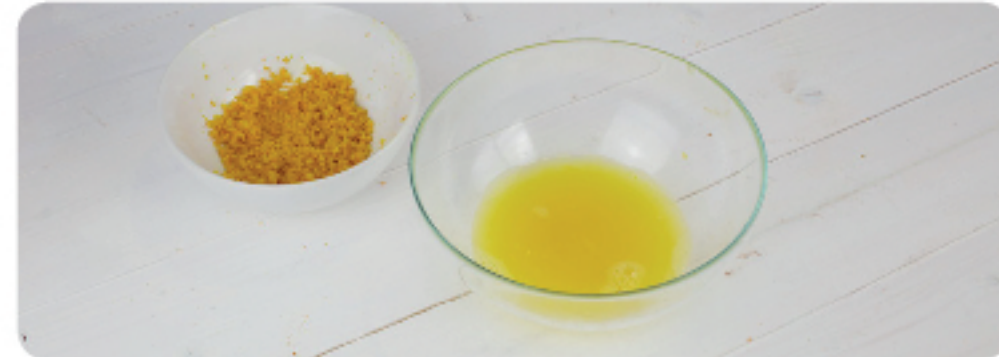
- Bag 5 • 100g dark chocolate chips
- Bag 6 • 70g strong white bread flour
- Bag 7 • 10g caster sugar

Other ingredients:

- 20g orange marmalade
- 1 butter measure
- 1x A3 baking parchment
- 1x piping bag/grip seal

CHOCOLATE ORANGE HOT CROSS BUNS

1. This month we are giving you the choice to make traditional fruit or chocolate orange Hot Cross Buns. Finely zest and juice the orange. If you are using dried fruit: in a bowl, add the sultanas (bag 1) and the juice of the orange (saving 1tbsp of juice for later). Set aside to soak.



2. Bring 150ml of milk and 20ml of water to a simmer in a pan and then take it off the heat. Stir in the orange zest and 150g butter until melted, and let all cool to just warmer than room temperature. Add the yeast (bag 2).



3. Combine the flour, sugar, spices and salt mixture (bag 3) in a large bowl, making sure there are no sugar lumps. Pour in the warm milk mixture and then crack in one large egg.



4. Beginning with a wooden spoon, gently bring all of the ingredients together until the dough forms.



5. Lightly flour a work surface with some of the flour (bag 4) and tip your dough out. Knead the dough for ten minutes, until it is a springy and smooth ball. Place the dough into a clean bowl, cover with cling film and leave in a warm place for two hours or until it doubles in size.



6. This is where you choose your flavourings:

For Traditional: Drain any leftover juice from the sultanas and dry them on some paper towel. You may need to add more of the spare flour (bag 4) if the mixture is too wet.

For Chocolate: Add the dark chocolate chips (bag 5).

Knead the dough again until the fruit or chocolate are distributed throughout.

7. Line two standard or one large baking tray with the baking paper provided. Divide your dough into 12 equal pieces and shape them into round balls, trying to encase the fruit/chocolate. Tuck the edges of your bun downwards and underneath, pinch them together to make sure you have a smooth top.



8. Place the buns about 2cm away from each other on the lined tray(s). Cover with oiled cling film and let them rise in a warm place for 1-2 hours, until the buns have doubled in size and are touching.



9. Preheat your oven to 190°C/170° for a fan assisted oven. Mix 4-5 tbsp of water with the flour (bag 6) until you have a very thick paste. Place into the piping bag and snip off the small end. Pipe a continuous line of paste across each row and column of buns and then bake for 20 minutes or until golden brown.



10. Combine the reserved orange juice, orange marmalade and sugar (bag 7) and gently heat until melted. Brush over the top of the warm buns and leave to cool before tearing the buns apart to enjoy.



MY TOP TIPS!

If you want freshly made buns for the morning, pop the buns in the fridge after step 8 and leave overnight. In the morning let the buns rise for one hour before putting them in the oven.

Michel Roux
★ ★ ★