

NATIVE & Delicious Foods

experience australia on your taste buds

Australian Native Hot Cross Buns



Description: Hot cross buns take on a unique twist with the infusion of native Australian ingredients, offering a delightful blend of Cinnamon Myrtle, Strawberry Gum, and the zesty notes of Kakadu Plum. The addition of [Freezed Dried Davidson Plum](#) adds a tart and crunchy element, making these buns a truly special treat.

Ingredients: For The Buns

- 2 1/2 cups whole wheat flour
- 1/2 cup plain flour
- 2 tbsp coconut sugar
- 2 tbsp yeast
- 2 tsp [Strawberry Gum](#)
- 1 tsp [Kakadu plum](#)
- 1 tbsp [Cinnamon Myrtle](#)
- 1 tsp cinnamon
- Pinch of salt
- 1/2 cup warm coconut milk
- 1 1/4 cup warm water
- 1/2 cup sultanas
- 1/2 cup [dried Davidson plum](#)

Native Hot Cross Buns

For the Cross

- 3-4 tbsp coconut cream (refrigerated)
- 3 tsp [Kakadu Plum Powder](#)

Method:

1. *In a mixing bowl, combine whole wheat flour, plain flour, coconut sugar, yeast, Strawberry Gum, Kakadu Plum, Cinnamon Myrtle, ground cinnamon, and salt.*
2. *Add sultanas and dried Davidson Plum to the mixture.*
3. *Once combined, create a well in the center and pour in warm coconut milk and warm water. Use your hands to form a dough. Allow the dough to rise in a warm place for 1-2 hours.*
4. *After rising, punch down the dough and evenly divide it into 6 balls.*
5. *Pack the 6 dough balls into a rectangle pan lined with baking paper and let them rise for an additional 30 minutes.*
6. *Preheat the oven to 180°C.*
7. *Once preheated, bake the buns for 25-30 minutes or until they are firm to touch and slightly golden.*
8. *Remove from the oven and cool on a rack.*
9. *While the buns are cooling, prepare the cross by stirring together coconut cream and Kakadu Plum Powder.*
10. *Spoon the mixture onto each cooled bun to form a cross.*
11. *Enjoy the hot cross buns immediately or store them in an airtight container in the fridge for 2-3 days.*