



# THE HOT CROSS BUN



## INGREDIENTS for 8 good looking Buns

2 cups plain flour  
7g dried yeast  
1/8 cup caster sugar  
1 teaspoons mixed spice  
1 teaspoon cinnamon  
1/2 teaspoon cardamone  
pinch of salt  
1 cups cranberries  
1/2 zest orange  
25g butter  
150 ml milk  
1 eggs beaten

### FLOUR PASTE

1/4 cup plain flour  
2-3 tablespoons water

### GLAZE

3 tbs honey  
1 tbs water  
Pinch of cinnamon

**Make glaze:** Place water and honey into a small saucepan over low heat. Stir until dissolves. Boil for 3-4 minutes.

Combine flour, yeast, sugar, mixed spice, salt and currants in a large bowl. Melt butter in a small saucepan over medium heat. Add milk. Heat for 1 minute, or until lukewarm. Add warm milk mixture and eggs to currant mixture. Mix until dough almost comes together. Use clean hands to finish mixing to form a soft dough.

Turn dough out onto a floured surface. Knead for 10 minutes, or until dough is smooth. Place into a lightly oiled bowl. Cover with plastic wrap. Set aside in a warm, draught-free place for 1 to 1 1/2 hours, or until dough doubles in size.

Line a large baking tray with non-stick baking paper. Punch dough down to its original size.

Knead for 30 seconds on a lightly floured surface until smooth. Divide into 8 even portions. Shape each portion into a ball. Place balls onto lined tray, about 4cm apart. Cover with plastic wrap. Set aside in a warm place for 30 minutes, or until buns double in size.

Make flour paste: Mix flour and water together in a small bowl until smooth, adding a little more water if paste is too thick. Spoon into a small snap-lock bag. Snip off 1 corner of bag. Pipe flour paste over tops of buns to form crosses. Bake for 20 to 25 minutes at 190C

Brush warm glaze over warm hot cross buns. Serve warm or at room temperature.