Traditional Hot Cross Buns - Gluten free, dairy free

For the Hot Cross Buns:
1 x YOMO Burger Bun mix
½ cup tapioca starch (76g)
2 x 5ml tsp cinnamon (4g)
1 x 5ml tsp mixed spice (2g)
Good grate of nutmeg
Grated zest of one lemon and one orange
¼ cup (40g) currants
¼ cup (40g) sultanas
¼ cup (40g) diced dried apricots
2 x 20ml tbsp (51g) maple syrup + extra for brushing bun tops
2 x 5ml tsp (9g) olive oil
1 egg
350ml water

For the cross:
2 x 20ml tbsp (46g) almond butter
2 x 20ml tbsp (12g) tapioca starch
2 x 5ml tsp (13g) maple syrup
2 x 5ml tsp (10g) water

Method:
1. Preheat oven to 180 degrees Celsius
2. Mix all the ingredients well using a stand mixer or your hands
3. Shape dough into 12 round balls
4. Flatten balls onto a lined baking tray leaving at least 1cm between each bun
5. Place in the oven and set a timer for 45min
6. While the buns are baking, mix cross ingredients in a small bowl
7. Add a little bit of extra water if the mixture is too thick to pipe
8. Remove buns from the oven at 45min and pipe on the crosses
9. Put buns back in the oven for another 5 minutes
10. Remove buns from the oven and brush with maple syrup
11. Let cool for at least 10 min and then enjoy!!

Traditional Hot Cross Buns - Gluten free, vegan

For the buns:
1 x YOMO Burger Bun mix
½ cup tapioca starch (76g)
2 x 5ml tsp cinnamon (4g)
1 x 5ml tsp mixed spice (2g)
Good grate of nutmeg
Grated zest of one lemon and one orange
2 x 20ml tbsp (30g) currants
2 x 20ml tbsp (30g) sultanas
2 x 20ml tbsp (30g) diced dried apricots
2 x 20ml tbsp (51g) maple syrup + extra for brushing bun tops
1 x 20ml tbsp (20g) white vinegar
350ml water

For the cross:
2 x 20ml tbsp (46g) almond butter
2 x 20ml tbsp (12g) tapioca starch
2 x 5ml tsp (13g) maple syrup
2 x 5ml tsp (10g) water

Method:
1. Preheat oven to 180 degrees Celsius
2. Mix all the ingredients well using a stand mixer or your hands
3. Shape dough into 12 round balls
4. Flatten balls onto a lined baking tray leaving at least 1cm between each bun
5. Place in the oven and set a timer for 45min
6. While the buns are baking, mix cross ingredients in a small bowl
7. Add a little bit of extra water if the mixture is too thick to pipe
8. Remove buns from the oven at 45min and pipe on the crosses
9. Put buns back in the oven for another 5 minutes
10. Remove buns from the oven and brush with maple syrup
11. Let cool for at least 10 min and then enjoy!!

Choc Chip Hot Cross Buns - Gluten free, dairy free, low FODMAP

For the buns:
1 x YOMO Burger Bun mix
½ cup tapioca starch (76g)
2 x 5ml tsp cinnamon (4g)
75g dairy free dark chocolate, roughly chopped
2 x 20ml tbsp (51g) maple syrup + extra for brushing bun tops
1 egg
350ml water

For the cross:
2 x 20ml tbsp (46g) peanut butter
2 x 20ml tbsp (12g) tapioca starch
1 x 5ml tsp (6g) maple syrup
1 x 20ml tbsp (20g) water

Method:
1. Preheat oven to 180 degrees Celsius
2. Mix all the ingredients well using a stand mixer or your hands
3. Shape dough into 12 round balls
4. Flatten balls onto a lined baking tray leaving at least 1cm between each bun
5. Place in the oven and set a timer for 45min
6. While the buns are baking, mix cross ingredients in a small bowl
7. Add a little bit of extra water if the mixture is too thick to pipe
8. Remove buns from the oven at 45min and pipe on the crosses
9. Put buns back in the oven for another 5 minutes
10. Remove buns from the oven and brush with maple syrup
11. Let cool for at least 10 min and then enjoy!!

*Recommended serving size for low FODMAP = 1 hot cross bun