

# Fresh Home-Baked Hot Cross Bun Recipe

## Information

- Makes: 12
- Preparation time: 30 Minutes
- Cooking time: 25 - 35 Minutes

## Ingredients

- 560g Self Raising Flour (plus extra for dusting)
- 300ml Milk (plus extra for the cross)
- 1 lemon (zest and juice)
- 1 Tsp Ground Cinnamon
- 1 Large egg, (beaten)
- 1 Tsp Rapeseed Oil
- 3 Tbsp Apricot Jam
- 85g Caster Sugar
- 10g Instant Yeast
- 75g Sultanas
- 70g Butter
- 1 Tsp Salt

## Equipment

- Saucepan
- Large Mixing Bowl
- Shallow Casserole Dish
- Measuring Utensils
- Pastry Brush
- Damp Cloth
- Piping Bag
- Sieve

## Method

\*Preheat the oven to 220°C / 428°F / Gas Mark 7\*

1. Gently simmer the milk in a small saucepan, once this is warmed through, remove from the heat and add the butter and allow to melt completely. Once the liquid is mixed, allow it to cool to a lukewarm temperature.

2. In a separate large bowl, add 500g of the flour, salt, sugar, caster sugar, yeast, cinnamon, lemon zest and juice and mix thoroughly. Create a small well in the middle of the mix and add the cooled milk mixture along with the egg and combine with your hands.
3. Pour the dough onto a lightly floured surface and knead thoroughly for 10 minutes until soft. Place this mixture into a lightly greased bowl and cover with a damp cloth and leave to rise for approximately 40 minutes until it has doubled in size.
4. Once risen, take the dough out of the bowl and on a lightly floured surface, knead in the sultanas. Separate the dough into 12 equal pieces. Using your hands, roll these into a ball and place into an oiled shallow casserole dish and allow to rise for approximately 25 minutes.
5. Take the remainder of the flour and mix with enough water to form a thick paste. Place this into a piping bag and pipe over each bun to mark out a cross.