Medium

Serves 25

Prep: 90 mins

Cook: 15 mins

**Hot Cross buns**



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| **Nutrition: per serving (25)** |
| kcal202 | fat1.9g | salt0.24g | sugar14g |

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| **Ingredients:** |
| Dough:14g active dry yeast100ml water200ml semi-skimmed milk100g sugar57g softened margarine1 teaspoon of vanilla essence1 teaspoon of salt ½ teaspoon freshly ground nutmeg850g all-purpose flour4 medium eggs75g sultanas75g raisins | Glaze:2 tablespoons of water1 medium egg yolk | Icing:130g icing sugar4 teaspoons of water¼ teaspoon of vanilla essencePinch of salt, to taste |
| **What you will need:** Baking tray**,** Chopping knife, Kitchen scales, Mixing bowl, Saucepan, Whisk |
| **Methods:**Dough:1. Warm the water and milk in microwave/saucepan - warm to touch, not hot.
2. In mixing bowl, dissolve yeast in the warm water and milk. Add in sugar, butter, vanilla, salt, nutmeg, and half the flour. Beat until smooth
3. Mix eggs in a separate bowl then add them into the blend
4. Stir in the raisins and sultanas and enough of the remaining flour to make the dough soft
5. Turn dough onto floured surface and knead until the dough is smooth.
6. Place in a greased bowl and flip the dough over once to grease both the top and bottom
7. Cover with a damp towel and leave in warm place for an hour or until doubled in size
8. Knead dough down and shape into 25 balls. Place on lightly greased baking sheets
9. Cover and leave to rise for another 30 minutes or until doubled
10. Using a sharp knife, score a cross on the top of each roll
11. Beat the water and egg yolk together and brush over the rolls
12. Bake at 190°C for 12 to 15 minutes. Then cool on wire rack for 15 to 20 minutes

Icing:1. Combine the icing ingredients in a medium-sized bowl
2. Stir until smooth, adjusting sugar and water to form a smooth consistency that flows easily
3. Drizzle icing over the top of each roll, following along the lines of the cut cross
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