



## HOT CROSS BUNS

by Jon

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### DOUGH

- 2½ cups bread flour (400g)
- ½ cup cake flour (100g)
- 2 tsp yeast, instant (10g)
- 100g butter
- ½ cup sugar (100g)
- 2 tsp salt (10g)
- 3 tbsp milk powder (25g)
- 1 egg
- 200mL water
- 125g raisin
- 60g sultana
- 30g candied orange peel
- 1 tsp ground allspice (2.5g)

### CROSS PASTE

- 105g butter
- 215mL milk
- 2½ tsp caster sugar (10g)
- 1 tsp salt (5g)
- ½ cup cake flour (105g)
- 3 eggs

**Portion:** Makes 24 hot cross buns

### To make the Dough

1. Sift together the flour and yeast. Set aside.
2. In a mixer fitted with a paddle attachment, combine butter, sugar, salt and milk powder. Mix until well combined.
3. In a separate bowl, combine egg and water.
4. Gradually add to mixer.
5. Add flour mixture and mix until just combined.
6. Add the dried fruits and spice and continue to mix until combined.
7. Transfer the dough from the mixer into an oiled bowl. Cover with plastic film or cloth and set aside for 45-minutes at room temperature, or until the dough doubles in size.
8. Gently push down the dough to deflate, before chilling in the fridge overnight.

### To make the Cross Paste

1. Combine butter, milk, sugar and salt in a shallow pot. Bring to boil.
2. Add cake flour and continue cooking.
3. Using a stiff spatula, continuously stir the dough until it begins to dry. A thin film of dough will stick to the bottom of the pot. Do not let it burn. You will know it's ready when it doesn't stick to your finger when touched.
4. Remove from the pot and place into a mixer fitted with a paddle attachment.
5. Mix on medium speed, gradually increasing to high speed.
6. When steam stops coming off the dough, slowly add eggs.
7. Remove paste from mixer and place into piping bag fitted with a round-tip attachment.

### To finish

1. Remove the dough from the fridge and divide into 24 x 60g portions.
2. Roll the dough into balls and place on an oven tray, lined with baking paper.
3. Loosely cover the dough with plastic film or cloth and set aside for 45-minutes at room temperature.
4. Wash rolls with egg wash and pipe paste over the surface of each roll in a cross pattern.
5. Bake for 10-15 minutes at 190°C. Add a little water to the oven before closing the door to create steam.
6. When golden brown, remove from oven, and brush with simple syrup.

Best served warm with a spread of butter.