BEST HOT CROSS BUNS - LIGHT & FLUFFY

TM 31

Total: 2h 10min
Preparation: 1h 50min

20 piece(s)

medium

Ingredients

Dough

30 g fresh yeast or 2tsp dry/instant yeast
620 g bakers flour
50 g sugar
380 g Milk
1.5 tsp salt
1-2 tsp cinnamon
1-2 tsp mixed spice
60 g Butter
1 egg
180 g sultanas/currents/cranberries etc

Paste for Crosses

90 g bakers or plain flour
100 g water
1 pinch salt
1 tbsp olive oil

Glaze

2 tbsp water
2 tbsp sugar

Preparation

Dough

If you're using fresh yeast: In a small bowl cream yeast with 1tsp flour & 1tsp sugar and leave until it bubbles (5-10mins).

If you're using instant yeast then skip this step.

Measure flour, sugar, salt, cinnamon, mixed spice and butter into TM Bowl and mix 5sec/sp8. Set aside.

Add milk to TM bowl and heat 2.5min/37deg/sp1 or until temperature is reached.

As long as yeast mixture has bubbled from step 1 add it into the TM bowl with the milk. Mix 5sec/sp2-3. Leave it to sit in the bowl for 10-15mins until it becomes frothy.If you're using instant yeast add, along with 1tsp of sugar, to the TM Bowl with the warmed milk. Mix 5sec/sp2-3. Leave it to sit in the bowl for 10-15mins until it becomes frothy.

Add flour mix that you set aside and the egg to the TM bowl and mix 10-15sec/sp7 or until all ingredients are combined.

With MC on weigh sultana's (or whichever dried fruit you're using) onto lid.

Knead 3mins/ **"Closed lid"** / **"Dough mode"** . When there is about 1min to go remove MC so sultana's can fall into bowl. Help this process if necessary.

Set dough mix aside in a clean bowl and cover with plastic wrap or a clean cloth and stand in a warm place until dough doubles in size. Depending on the weather this can take from 40-60mins. I put my oven on 35deg and place the bowl in there if it is not a warm day.

Preheat oven to 200degC.

Punch down dough and then knead well. You can either put it back in your TM bowl and knead 3mins/ **"Closed lid"** / **"Dough mode"** or knead well by hand for about 4mins.

Divide dough into 16-20 even sized portions. Form into balls and place them close together on a greased baking dish.

Stand in a warm place to prove for 20-30mins or until buns are 1.5 times their original size.

Paste for Crosses

1. Place all paste ingredients into clean TM bowl and mix 30sec/sp4.
2. Pour into piping bag and pipe crosses onto buns.
3. Bake for about 20mins or until golden brown.

Glaze

1. If you like your HCB's glazed then place water and sugar into TM Bowl and cook 2mins/100deg/sp4.
2. Brush buns with hot sugar syrup while still warm.

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