

Boston Bun

TM 6

TM 5

TM 31

Total: 45min

Preparation: 15min

2 piece(s)

easy

Ingredients

Boston Bun

- 275 grams Luke Warm Water
- 5 teaspoons Yeast
- 550 grams bakers flour
- 1 teaspoon salt
- 2 teaspoons milk powder
- 2 teaspoons bread improver
- 65 grams sugar
- 45 grams soft butter
- 1 teaspoon cinnamon
- 100 grams sultanas
- 100 grams currants

Icing

- 75 grams Copha at room temperature
- 150 grams icing sugar
- 2 tablespoons water
- 1 teaspoon Vanilla extract/essence

Preparation

Dough

This recipe makes 2 buns.

1. Add all ingredients except fruit to bowl.
2. Mix 40 seconds, speed 3
3. Knead 7 minutes
4. Add fruit and knead for 1 minute.
5. Remove from bowl and Prove for 15 minutes in warm place
6. Knock down and divide dough in 2. Form 2 round balls and place on non stick tray to prove for upto 1 hour or until doubled in size.
7. Bake for 30 minutes at 180 Deg.

Icing

1. Place all ingredients in bowl and mix for 5 minutes on speed 3. Ice Boston Bun.

Caution:

Please note that the TM5 mixing bowl has a larger capacity than the TM31 (capacity of 2.2 liters instead of 2.0 liters for TM 31). Recipes for the Thermomix TM5 may not be cooked with a Thermomix TM31 for safety reasons without adjusting the quantities. **Risk of scalding by spraying of hot liquids:** Do not exceed the maximum filling quantity and observe the filling level markings of the mixing bowl!

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Please observe the safety instructions in the Thermomix ® instruction manual at all times.

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