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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