

Hot Cross Bun

Ingredients

Melted butter, to grease	1/2 tsp salt
125ml warm milk	1 tsp mixed spice (cinnamon, cardamom, ginger)
30 g caster sugar	85g sultanas
3 g dried yeast	40g currants
30 g melted butter, extra	50g mixed peel
1 eggs lightly whisked	Plain flour, extra, to dust
300g plain flour	Butter, to serve
1/2 tbs bread improver	

Cross Paste

40g plain flour
40 ml cold water

Glaze

2 tbs caster sugar
2 tbs cold water
1/2 tsp powdered gelatine

Method

1. Brush a square (base measurement) cake pan with melted butter, to lightly grease.
2. Combine the milk, sugar and yeast in a bowl. Place in a warm, draught-free place for 10 minutes or until foamy.
3. Combine the yeast mixture, extra melted butter and egg in a jug. Sift the combined flour, bread improver, salt and mixed spice in a large bowl.
4. Add the sultanas, currants and mixed peel. Make a well in the centre and pour in the yeast mixture. Use a wooden spoon to stir until combined, use your hands to bring the dough together in the bowl.
5. Turn dough onto a lightly floured surface and knead for 10-15 minutes or until smooth and elastic, adding more flour to the dough if required. Brush a large bowl with a little melted butter to grease.
6. Place dough in bowl and turn to coat in butter. Cover bowl with plastic wrap or a damp tea towel and place in a warm, draught-free place to prove for 1-1 1/2 hours or until dough doubles in size.
7. Preheat oven to 200°C. Punch down the centre of the dough with your fist. Turn dough onto a lightly floured surface and knead for 2-3 minutes or until it is smooth and elastic and has returned to its original size.
8. Divide dough into 16 equal portions and shape each portion into a ball. Place dough portions side by side in prepared pan. Stand in a warm, draught-free place for 20-30 minutes or until dough has risen 1-2cm.
9. Meanwhile, to make the cross, combine the flour and water in a small bowl to create a smooth paste. Place in a small plastic bag and snip a corner to make a 5mm opening. Pipe the flour paste in a continuous line down the centre of each row of buns. Repeat in the opposite direction to make crosses.
10. Bake buns in preheated oven for 10 minutes. Reduce oven temperature to 180°C and bake for a further 20 minutes or until buns are golden and cooked through. When they're ready, the buns will sound hollow when tapped on the bottom.
11. Meanwhile, to make the glaze, combine sugar, water and gelatine in a saucepan over medium heat. Cook, stirring, for 5 minutes or until sugar dissolves and mixture thickens slightly (see microwave tip).
12. Remove buns from oven and turn onto a wire rack. Brush tops with glaze. Serve hot with butter.