

HOT CROSS BUNS

Freshly made hot cross buns for the whole family



Preparation : 1 hr 30 min - **Resting :** 45-60 min - **Cooking :** 12-15 min - **Equipment :** -

Ingredients : 10

- BUNS - 500 g strong white bread flour, plus extra for dusting - 1/2 tsp salt - 7 g quick yeast - 50 g sugar - 1 1/2 tsp ground mixed spice - 50 g unsalted butter, cut into cubes, plus extra for greasing - 200 ml tepid milk - 2 medium sized eggs - 150 g mixed dried fruit - TOPPING - 3 tbsp plain flour - 2 tbsp cold water - 1 tbsp golden syrup, for glazing (or substitute with honey)

1. In a bowl, lightly beat the eggs add the tepid milk and place to one side.
2. Fit the dough blade to the main bowl of your Magimix and pour in the strong white bread flour, salt, yeast, sugar, ground mixed spice and butter. Remove the small feed tubes from the lid, so that air gets into the mixture and you can pour further ingredients during the process.
3. Press auto, allowing your Magimix to knead the dough. After approx. 5 seconds, slowly add in the egg and milk mixture through the feed tube, whilst your Magimix continues to knead the mixture.
4. After approx. 90 seconds, once the dough is soft and pliable, press stop. Scrape down any residue of flour from the sides of the bowl and pour in half of the mixed dried fruit.
5. Press Pulse for 3 seconds twice. Add the remaining mixed dried fruit and pulse twice again for a further 3 seconds and then allow the mixture to rest for 5 minutes.
6. Turn it out onto a lightly floured work surface and knead until a soft dough forms. Cut into ten equal pieces and roll each one into a ball.

7. Arrange them on a greased baking tray and loosely cover with cling film until risen, about 45-60 minutes.

8. Preheat oven to 220C/Gas 8.

9. Meanwhile for the topping, mix the plain flour and 2tbsp of cold water to a smooth paste.

10. Once the buns have risen, spoon the mixture into a piping bag and pipe a cross onto each bun.

11. Transfer the buns to the oven and bake in the middle for 12-15 minutes or until golden-brown. As soon as you remove the buns from the oven, brush them with the golden syrup and set aside to cool.

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