



Serves : 12

Hot Cross Buns

Oven Accessory

Wire & Enamel shelf

Ingredients

1 1/2 tsp yeast
450g strong white flour
50g sugar
1/2 tsp salt
2 tsp mixed spice
50g butter
1 medium egg
210ml milk
150g mixed dried fruit

For the crosses

50g plain flour
25g butter

For the glaze

2 tbsp milk
2 tbsp caster sugar

1. Place the ingredients in the pan in the order listed, set the machine to **BASIC RAISIN DOUGH**, reserving the fruit for when the machine beeps.
2. When the cycle is complete remove dough from the pan and shape into 12 equal size balls. Cover with greased Clingfilm and leave to prove until doubled in size.
3. Preheat the oven on **CONVECTION 200°C**
4. Meanwhile to make the crosses rub the butter into the flour until it resembles breadcrumbs, add enough water to make a paste thick enough to be piped. Pipe crosses onto the buns.
5. Bake for 10-15 mins until brown and hollow sounding when tapped.
6. Make the glaze by dissolving the sugar in the milk and brushing over top of the hot buns.