

Make your Easter Hot Cross Buns with Anna Dillon.

For 12 buns you'll need:

310ml warm milk (43 degrees C)
60g caster sugar
2 (7g) sachets dried active yeast
600g plain flour
1 teaspoon salt
1 1/2 teaspoons ground cinnamon
1 teaspoon ground allspice
1/2 teaspoon ground nutmeg

60g butter
250g raisins or sultanas
2 eggs

For the crosses and glaze

60g plain flour
60ml water
2 tablespoons apricot jam,
warmed and strained.



Resale & Staircasing Manager
and Aster's Star Baker



Anna's Baking Basics.

1.

IN A BOWL, WHISK TOGETHER MILK, SUGAR AND YEAST UNTIL ALL THE SUGAR HAS DISSOLVED. COVER AND SET ASIDE UNTIL THE YEAST HAS ACTIVATED AND THE MIXTURE HAS BECOME FROTHY.



2.

IN ANOTHER LARGE BOWL SIFT TOGETHER FLOUR, SALT, CINNAMON, ALLSPICE AND NUTMEG. WITH YOUR FINGERS RUB IN THE BUTTER UNTIL THE RESULT LOOKS LIKE FINE BREADCRUMBS.



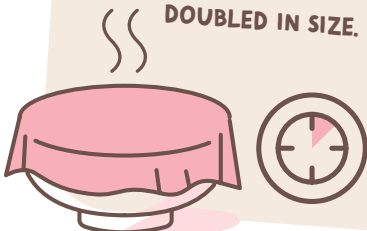
3.

STIR INTO THE FLOUR MIXTURE ADD RAISINS, EGGS AND THE FROTHY YEAST MIX UNTIL THEY COMBINE INTO A DOUGH.



4.

ON A LIGHTLY FLOURED SURFACE KNEAD THE DOUGH FOR ABOUT 5 MINUTES UNTIL SMOOTH. TRANSFER TO A LARGE LIGHTLY OILED BOWL THEN COVER WITH CLING FILM. LEAVE IN A WARM PLACE FOR 45 MINUTES TO PROVE OR UNTIL THE DOUGH HAS DOUBLED IN SIZE.



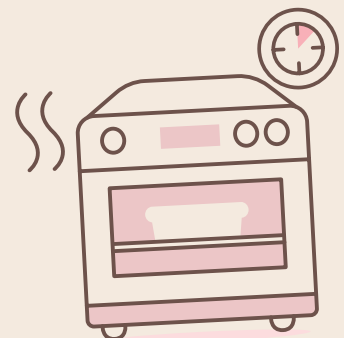
5.

REMOVE THE RISEN DOUGH FROM THE BOWL AND KNOCK IT BACK WITH YOUR FIST. SLIGHTLY KNEAD THEN DIVIDE INTO 12 BUNS,



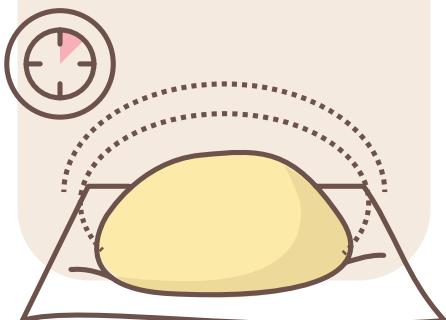
6.

PREHEAT THE OVEN TO 200 DEGREES OR GAS 6. GREASE A 20X30CM DEEP CAKE TIN.



7.

PLACE THE BUNS NEATLY IN ROWS INTO THE PREPARED BAKING TIN; COVER WITH CLING FILM THEN LEAVE IN A WARM PLACE TO RISE FOR 15 MINUTES.



8.

FOR THE GLAZE CROSSES

WHISK TOGETHER FLOUR AND WATER TO FORM A SMOOTH PASTE. TRANSFER TO A PIPING BAG, THEN CAREFULLY PIPE A CROSS ON TOP OF EACH BUN.



9.

BAKE IN THE PREHEATED OVEN FOR 10 MINUTES, THEN REDUCE THE TEMPERATURE TO 180 C OR GAS 4 AND BAKE FOR A FURTHER 15 MINUTES UNTIL RISEN AND GOLDEN. FROM THE OVEN BRUSH WITH THE WARMED APRICOT JAM.

