



Hot Cross Buns



DIFFICULTY: MEDIUM



PREPARATION TIME: 2
HOURS



COOKING TIME: 20 MINUTES



SERVES: 12

Ingredients

500 g plain flour
250 ml water
1 egg
50g diced butter
7 g yeast
50 g sultanas
50 g currants
50 g dates
50 g cranberries
100 g brown sugar
1 tbsp Gewurzhaus Hot cross bun spice
1 tsp salt

Gewurzhaus Hot cross bun spice alternatives

1 tsp Chinese 5 spice
1 tsp cinnamon
½ tsp ground cardamom
½ tsp nutmeg
¼ tsp ground star anise

For the cross

60 g plain flour
50 g water, approximately

Method

Place all the flour, sugar, yeast, salt, spice mix, egg and water into a mixer. Knead with a dough hook on high speed. Once the mix has come together add the diced butter one at a time until everything is combined. The whole kneading process should take around 10 minutes. Finally add all the fruit then mix for another minute or until combined.

Spray the inside of a medium plastic or stainless steel bowl with oil and then add the dough.

Place the bowl in the oven, select the Dough prove function and set the time to 1hr. Prove dough for the allotted time or until the dough has doubled in size.

While dough is proving make the paste for the crosses. Mix the plain flour and water to make a paste, then place into a piping bag.

Line universal tray with baking paper. Once the dough has proved, knock the air out of it and cut into 12 portions, shape into buns and place on the prepared tray and pipe on the crosses.

Select the Dough Prove function and prove for another 30 minutes. When the time has finished leave the buns in the oven. Change the function to CircoTherm® at 190°C and cook the buns for 20 minutes, or until golden brown. Once cooked, remove the buns from the oven and allow to cool for 30 minutes before serving.

Note

Dough should be a little sticky when kneading to ensure a soft and fluffy hot cross bun. If Vario Steam is available, add medium level of steam when baking the buns.

NEFF cook's notes

This recipe is prepared with NEFF's CircoTherm® and Dough Prove. | We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon

equals 20 ml; 1 cup equals 250 ml. | All herbs are fresh (unless specified) and cups are lightly packed. | All vegetables are medium size and peeled, unless specified. | All eggs are 55–60 g, unless specified.

Notes
