



Vegan Hot Cross Buns



DIFFICULTY: MEDIUM



PREPARATION TIME: 25
MINS



COOKING TIME: 25 MINS



SERVES: 16

Ingredients

- 200ml oat milk, lukewarm
- 100ml water, lukewarm
- 2 tsps dried yeast
- 3 ½ cups bread flour
- 1 tsp salt
- 3 tsps Gewurzhaus Hot Cross Bun Spice
- 1/3 cup caster sugar
- 1 cup sultanas
- ¼ cup canola oil
- For the cross
- ½ cup plain flour
- Water for mixing
- For the glaze
- 2 tbsps apricot jam, warmed

Method

Combine the oat milk, water and yeast in a bowl. Mix well, then allow to stand for 5 minutes. The mixture will begin to foam.

Place the flour, salt, spice, sugar and sultanas into a large bowl and make a well in the centre. Add the oil and the oat milk mixture and mix well to form a dough. Turn onto a lightly floured surface and knead the dough for 8 to 10 minutes or until smooth and elastic. Shape the dough into a ball and place into a lightly greased bowl.

Select Dough Prove 1 and prove the dough for 40 to 45 minutes or until doubled in size.

Knock the air out of the dough and knead on a lightly floured surface. Divide the dough into 16 pieces. Knead each piece to form a round shape then place onto the universal tray that has been lined with baking paper. Allow room for the rolls to spread. Place the tray into the oven and prove again for 25 to 30 minutes.

While the hot cross buns are proving, make the batter for the crosses. Mix the flour with enough water to form a paste. Place the mixture into a piping bag until needed.

Remove the tray from the oven and wipe out any excess water from the base of the oven before preheating on Bread Baking to 190°C. Pipe a cross

onto each bun then cook on shelf position 3 for 20 to 25 minutes or until golden brown.

Cool on a wire rack before glazing with the apricot jam and serving.

Notes
