



Quick Walnut and Cranberry Chelsea Bun



DIFFICULTY: EASY



PREPARATION TIME: 30
MINUTES



COOKING TIME: 27 - 30
MINUTES



SERVES: 6

Ingredients

2 ½ cups self raising flour
2 ½ tbsps caster sugar
¼ tsp salt
60g butter, chopped
1 ¼ cups milk

100g butter, softened
2/3 cup brown sugar
½ cup toasted walnuts
½ cup dried cranberries

1 cup icing sugar mixture, sifted
1-2 tbsps water
Pink food colouring

Method

Preheat the oven CircoTherm® to 200°C.

Sift the dry ingredients into a large bowl, add the butter and rub into the dry ingredients until the mixture resembles breadcrumbs. Make a well in the centre, add the milk and stir with a knife until just combined.

Turn the mixture onto a lightly floured surface and knead gently to make a smooth dough. Roll the dough to make a 45cm x 30cm rectangle.

In a small bowl cream together the butter and brown sugar until light and fluffy then spread over the dough, top with the walnuts and cranberries. Roll up evenly along the long edge to encase the filling.

Trim the ends then cut into 8 even pieces. Arrange the pieces cut side up in a greased and base lined 23cm round cake tin leaving a little space in between (7 around the edge and 1 in the centre).

Bake for 15 minutes then reduce the temperature to 180°C and bake a further 12-15 minutes or until golden brown and cooked through. Stand in the pan for 5-10 minutes before turning out, allow to cool on a wire rack.

In a small bowl combine the icing sugar with just enough water to make a drizzling consistency, (not too thin) stir through some colouring then drizzle over the Chelsea Bun.

Allow the icing to set before serving.

Notes