



JERNEJ KITCHEN

HOT CROSS BUNS

Hot cross buns are the perfect Easter breakfast or brunch treat. This is an easy recipe for traditional Soft brioche buns with raisins and a citrusy glaze.

MAKES	15	HOT CROSS BUNS
PREPARATION:	30	MINUTES
PROOFING:	100	MINUTES
TOTAL TIME:	130	MINUTES

DOUGH

- 3 tsp active dry yeast (10 g)
- 3 tbsp sugar
- 200 g milk, lukewarm (6.8 fl oz)
- 200 g all-purpose flour (7 oz)
- 200 g strong bread flour, type 850 (7 oz)
- 90 g butter (3.2 oz), softened at room temperature
- 1 egg
- 120 g dried raisins (4.2 oz)
- 50 g candied orange (1.8 oz)
- 1 tsp ground ginger
- 1 tsp ground cinnamon
- 1 tsp ground allspice
- 4 tbsp rum (optional)

CROSSES

- 90 ml water (3.2 fl oz)
- 90 g all-purpose flour (3.2 oz)
- 20 g butter (4 tsp), melted
- 1 tsp salt

PREPARATION

In a small bowl combine yeast, sugar, and milk. Gently stir to combine, and let rest for 10 minutes to activate the yeast.

KNEAD

In a bowl of a stand mixer, fitted with a dough hook combine all-purpose flour, strong bread flour, a pinch of salt, yeast mixture and an egg. Knead for about 5 minutes, then gradually incorporate softened butter. Once all the butter has been incorporated, continue to knead the dough for about 5 minutes. Cover with cling film and set aside for 10 minutes.

TIP

[Double the time of kneading if you are kneading by hand.](#)

PROOFING

Add the raisins, candied orange, spices and rum (optional) to the dough. Knead for about 5 - 10 minutes or until the dough is elastic and glossy. Cover with cling film and let rise for about 50 minutes at room temperature, or until doubled in size.

DIVIDE THE DOUGH

Divide the dough into 15 equal parts, each weighting around 60 grams / 2 ounces. Shape each piece of dough into a round ball.

Place each ball on a baking sheet lined with parchment paper. Don't overcrowd them because they will rise and spread. Cover and let rise at room temperature or until doubled in size, for about 50 minutes.

CROSSES

To make the crosses: Combine water, flour, melted butter and

GLAZE

125 ml water (4.4 fl oz)

90 g sugar (3.2 oz)

1/2 orange

1/2 lemon

1 cinnamon stick

1 star anise

3 cloves

TOOLS AND EQUIPEMENT

small bowl

large mixing bowl or stand mixer

parchment paper

plastic wrap

baking sheet

saucepan

pipng bag

kitchen brush

salt together in a small bowl until you get a thick, fine paste. Keep chilled in the refrigerator until needed.

GLAZE

To make the glaze: Add water, sugar, orange, lemon, and spices to a saucepan and bring to a boil. Take off the heat and set aside to cool.

BAKE

Preheat the oven to 180°C / 350°F. Fill a piping bag with the crosses mixture. Pipe lines across tops of the buns in both directions, to form a cross. Place the buns in the preheated oven and bake until golden brown, for about 25 - 30 minutes.

SERVE

Remove from the oven. Brush lightly with sweet glaze and allow to cool on a wire rack or serve them still warm with a generous amount of butter. Enjoy.