

Hot Cross Buns

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Based on [my recipe](#)

Yeasted Hot Cross Buns

Makes 12 buns at 91g to fit 400 x 300 pizza tray

Fruit

93g currants

32g sultanas

20g peel

Soak the currants and raisins in hot but not blg water 10min, drain, then soak in cold tea 2hrs.

Drain and dry on paper towels

Flying sponge

119g milk

119g water

12g caster sugar

9.4g idy (osmo)

29g bread flour Carrs

Whisk to aerate with balloon whisk. Stand for approx. 25mins at 28C. Ready when head begins to break.

Main Dough

250g type 550 flour

100g Tipo 0 flour 10.7% protein

100g mockmill Trencher wheat fine sieve

3g diastatic malt flour

3g salt

71g caster sugar

60g egg yolk – 3

50g soft cubed butter.

26g olive oil

Spices:

1.5 teaspoon allspice

0.75 teaspoon ginger powder

0.375 teaspoon fresh ground green cardamom

0.5 teaspoon fresh grated nutmeg

2.25 teaspoons cinnamon

Method

Mix flours, salt, sugar and spices in a bowl.

Sponge in Kenwood bowl fitted with dough hook

Add egg yolks

Add flour mix

Mix slow then faster until mixture leaves sides of bowl

Slowly add in cubed butter bit by bit till mixed then oil bit by bit till mixed.

Add in drained fruit on slow.

Turn out, stretch and fold and shape into a round.

Bulk proof approx. 1hr 28C – should be well risen.

Divide into 12 x 91g buns. Shape into balls, flatten slightly, and arrange on a greased pizza tray. The buns should be close together but not quite touching each other or the sides of the baking tray.

Final proof approx. 1hr heated PB – buns should be doubled in volume.

Cross mix to pipe (combine and mix well):

50gm plain flour

20g rice flour

20g canola oil

48g water

1.5 heaped teaspoon icing sugar

Good pinch cinnamon

Brush egg wash on buns – egg yolk, pinch salt, tspn icing sugar, water.

Pipe on crosses with 6mm plain nozzle

Baking:

Bake buns on double sheet:

Old baking rack upside down, 2nd rung from top

Preheat oven after 15m FP: close vent, 210C on fan.

Put black baking sheet in 10mins from bake time.

Switch to bottom heat only

210C for 7m, bottom heat only

190C for 7m, top and bottom heat

175C for 7m, top and bottom heat

As soon as possible, get buns off baking tray and on to cooling rack.