

HOT CROSS BUNS

Singita



DOUGH

- 480 g flour
- 2 x 10 g instant yeast
- 100 g brown sugar
- ½ tsp cinnamon
- ½ tsp nutmeg
- Pinch of salt
- ½ tsp of baking powder
- ½ tsp bicarb
- 1 lemon zest
- 1 ¼ cup milk (lukewarm)
- 3 tbs butter, melted
- 2 eggs
- 1 tsp vanilla
- 135 g raisins/chopped dried fruit

PASTE FOR CROSSES

- 125 g flour
- 5 tbs water

GLAZE

- 65 ml golden syrup
- 65 ml boiling water

METHOD

1. Whisk the milk, sugar and yeast together in a bowl until all the sugar has dissolved.
2. Cover and set aside until the yeast has activated and the mixture has become frothy.
3. Sift the flour, bicarb, baking powder, salt, cinnamon, nutmeg, vanilla and lemon zest together in a large bowl.
4. Rub the butter in with your fingers until the mixture looks like fine breadcrumbs.
5. Stir the raisins, eggs and frothy yeast into the flour mixture, then mix until everything is combined.
6. Knead the dough on a lightly floured surface for about 5 minutes until smooth and elastic.
7. Place the dough in a large, lightly greased bowl, then cover it with cling (Saran) wrap and leave in a warm place for 45 minutes, or until the dough has doubled in size.
8. Remove the risen dough and 'punch' it down.
9. Slightly knead the dough, then divide into balls.
10. Place the balls (buns) into a greased baking tray, cover with cling (Saran) wrap, then leave in a warm place to rise for another 15 minutes.
11. Preheat the oven to 200°C/392°F.
12. For the crosses: whisk the flour and the water together to form a smooth paste.
13. Place the paste in a piping bag. If you don't have a piping bag, use a disposable, recyclable snap-lock bag and cut off the tip.
14. Using the bag, pipe a cross on top of each bun.
15. Bake the buns in the preheated oven for 10 minutes, then reduce the temperature to 180°C/356°F and bake for another 15 minutes.
16. Brush the buns with the warm glaze as soon as you remove them from the oven.