

Basic Ingredients HomeBread

Hot Cross Buns



SHOPPING LIST:-

- 1 ¾ teaspoon Instant Yeast
- 500g Basic Ingredients' Sweet Bread Blend
- 300mL Water
- 3 teaspoons Basic Ingredients' Mixed Spice
- 150g Basic Ingredients' Mixed Fruit Add-In
- 1 x Basic Ingredients' Easter Cross Blend
- 1 x Basic Ingredients' Disposable Piping Bag
- 2 x Basic Ingredients' Dinner Roll Trays
- 1 teaspoon Gelatine
- 1 teaspoon White Sugar



EASY STEPS:-



6 x 80g dough pieces in Dinner Roll Tray.



After risen, brush the buns with egg wash.



Make up cross mixture and pipe onto the buns.

1. Place the yeast, Sweet Blend, water and mixed spice into the bread pan.
2. Set bread machine to dough setting (dough raisin if applicable).
3. Add the Mixed Fruit Add-In at the beep.
4. Remove the dough from the bread pan, place onto a lightly floured board and knead for one minute to return the dough to original size.
5. Weigh out the total dough weight (should be approx. 950g). Divide dough into 12 equal pieces (should be 80g).
6. Shape buns into a ball and place evenly apart on **2 x Basic Ingredients' Dinner Roll trays (or 1 x Basic Ingredients' Baking Tray)**.
7. Cover buns with a piece of greased glad wrap and allow to rise until doubled in size (approx. 45 minutes to 1 hour).
8. Preheat oven to 200°C for electric oven and 180°C for gas or fan forced ovens.
9. Brush the risen dough pieces with egg wash (combine 1 egg and 1 Tablespoon of milk).
10. Make up the cross by following the directions on the **Basic Ingredients' Easter Cross Blend**. Spoon the mixture into **disposable piping bag** and cut the end off. Pipe the cross over the buns.
11. Bake in preheated oven for 20 to 25 minutes.
12. Combine 1 teaspoon gelatine, 1 teaspoon sugar and 1 Tablespoon water and place into microwave for 20 seconds. Brush the glaze on top of cooked Hot Cross Buns.

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