



Cols Hot cross buns

prep time

15 mins + time
for rising

cook time

10 minutes

serves

18

things you need

- ◆ 500gm plain flour
- ◆ 90gm sugar
- ◆ 300ml milk
- ◆ 1 Tsp salt
- ◆ 1 Tsp cinnamon
- ◆ 40gm currants
- ◆ 80gm sultanas
- ◆ 1/4 Tsp ground all spice
- ◆ 1/4 Tsp fresh grated nutmeg
- ◆ 60gm butter
- ◆ 1 egg
- ◆ 2 Tsp dried instant yeast (2 sachets)
- ◆ 20gm pitted dates finely diced

Crosses

- 2 Tbsp self raising flour
- 2 Tbsp cold water

Glaze

- 4 Tsp brown sugar
- 2 Tbsp treacle
- 1/4 Tsp cinnamon
- 2 Tbsp boiling water

FLAXMAN.

here's how

- 1 Sift together flour, spices, salt and yeast
- 2 In a small saucepan, gently heat them milk over a low temperature and melt the butter and sugar into it
- 3 In a separate bowl beat the egg
- 4 Add the milk and the butter mixture to the flour and mix thoroughly. Add the egg and mix well to form a dough
- 5 Work in the dried fruit and peel
- 6 Turn the dough out onto a lightly floured surface and knead until it feels smooth and is no longer sticky
- 7 Place in a lightly oiled bowl and cover with cling wrap and place in a warm spot to prove. Leave for an hour or until it has doubled in size.
- 8 Punch the dough down and then separate it into 18 equal portions
- 9 Place the buns close together on a lightly greased baking tray
- 10 Cover and allow to rise until doubled in size and very light (approx. another hour)
- 11 **For the crosses**—Mix the flour and water thoroughly to form a thick paste. Spoon into a zip-lock bag, put a little hole in the corner of the bag and use it to pipe the mixture in crosses on top of the buns.
- 12 Bake the topped buns at 220° for 10 minutes
- 13 **For the glaze**—Mix together all ingredients, dissolving the sugar in the boiling water. Brush over the buns while still hot.

helpful notes

When you portion the buns, roll them on the bench until they are smooth.

Serve with a good lashing of butter and Enjoy!!