

Hot Cross Buns – recipe by **Openminds**



INGREDIENTS:

For the dough:

- 250 gr of 00 flour
- 250 gr of Manitoba flour
- 60 gr of sugar
- 60 gr of butter
- 1 egg
- 250 ml of milk
- 7 gr of salt
- 1 small bag of dehydrated yeast
- 1 small spoon of cinnamon powder
- 80 gr of raisins

For the topping:

- a bit of milk
- 1 egg yolk

For the icing:

- 50 gr of 00 flour
- 2 spoons of icing sugar
- a bit of water

INSTRUCTIONS:

For the dough:

- 1) Plump up the raisins by blanching them in hot water for 10 to 15 minutes until they begin to expand.
- 2) Take a medium bowl and combine the flour, the sugar and the yeast. Then, stir a bit with one spoon to mix everything.
- 3) Once you've mixed it up, add 1 egg, the milk, the raisins and the cinnamon. If you have it, start beating everything with your electric mixer otherwise you can do it manually for a few minutes.
- 4) After, add the butter, which is soft but not liquid and start beating the dough again.
- 5) Stop when the dough is soft and sticky.
- 6) Remove the dough from the large bowl and turn onto a floured surface; knead until the dough is smooth and elastic.
- 7) Take another bigger bowl, grease it with some butter and then place your kneaded dough inside and turn once to grease the top.
- 8) Cover with plastic wrap and let rise in a warm place until doubled, about 2-3 hours.
- 9) After this time, take the bowl and punch the dough!!
- 10) Then place it on your lightly floured surface; divide and shape into 10-12 medium size balls and place them on your tray covered by some baking paper.
- 11) Cover the tray with a kitchen towel and let them rise for 20 minutes.

In the meantime, let's prepare the icing...

In another small bowl, mix flour, icing sugar and warm water. Keep stirring until it's well mixed and very sticky.

THE GREAT FINAL 😊

- 12) Turn on the oven: static function, preheated to 180°.
- 13) While it's heating up, take your buns and uncover them: use a sharp knife (be careful!) and cut a cross on top of each bun.
- 14) In a small bowl, whisk egg yolk and a bit of milk; brush over the top of the buns.
- 15) Then put the icing on the cross.
- 16) Finally, your buns are ready to go in the oven for 20-25 minutes until they get a nice gold color.
- 17) Serve them warm and enjoy!