



# Noreen's Kitchen

## Hot Cross Buns

### Ingredients

#### **Dough**

4 cups all-purpose flour  
½ cup golden raisins  
½ cup dried currants  
¼ cup candied orange peel  
1 ½ cups milk, warmed  
2 eggs, beaten  
8 tablespoons butter, melted & cooled  
1 tablespoon instant yeast  
½ cup granulated sugar  
1 teaspoon ground cinnamon

¼ teaspoon ground nutmeg  
¼ teaspoon ground cloves  
1 teaspoon salt

#### **Cross**

½ cup all-purpose flour  
½ cup granulated sugar  
½ cup water

#### **Glaze**

½ cup golden syrup or apple jelly warmed to liquid

### Step by Step Instructions

Preheat oven to 350 degrees.

Combine milk, sugar, eggs, butter and yeast in the bowl of a stand mixer, fitted with a dough hook. Mix on low to combine.

Add spices and salt to the bowl along with half of the flour. Blend to combine.

Add dried fruit and candied peel and stir well to incorporate.

Add remaining flour to the bowl and knead for 7 minutes. Dough will be very sticky.

Remove dough to an oiled bowl. Cover with plastic wrap or a towel or both and allow to rest in a warm place for one hour or until doubled in size.

Once dough has doubled, remove from bowl to an oiled surface and gently deflate. Form into a ball and return to the oiled bowl to rise once more for one hour.

After the second rise, deflate the dough and divide into 16 equal pieces. I like to use a scale for this.

Roll dough into smooth balls using the “cupped hand” method, by cupping your hand around the dough and gently pressing into the counter while gently rotating the dough until it is smooth.

Place rolls onto a baking sheet that is lined with parchment paper.

Make the paste for the “cross”, by blending together the flour, sugar and water to form a paste that will be slightly thicker than pancake batter. Place this paste into a piping bag or a zip top bag that you will snip off the corner to pipe with.

Pipe the cross paste onto the awaiting buns in a cross pattern.

Cover baking sheet with a damp towel or parchment paper and allow the rolls to rest for 30 minutes. I like to preheat my oven, now.

When rolls have doubled in size, bake for 15 to 18 minutes or until golden brown.

Remove from oven and place on a wire rack.

While buns are still warm, brush with warm golden syrup or apple jelly to form a nice sticky glaze on top.

Allow to cool before serving.

Store buns in an airtight container for up to 3 days. If they last that long!

**ENJOY!**