



## Irish hot cross buns



### TIME TO PREPARE

60 minutes



### COOK TIME

20 minutes



### SERVING

10 buns



### PREPARED BY

Zach gallagher

Difficulty ★★★★★



### My Ingredients

- 4 cups of bread flour
- 2 tablespoons of mixed spice
- 1 cup of raisins
- ½ caster of sugar
- 6 tablespoons of butter
- 1 egg
- 1 packet of yeast
- 1 cup of warm milk
- 1 pinch of salt
- Grated rind of an orange



### How to cook

01. Put the flour, salt and mixed spice in a bowl, and give them a quick whisk to mix. Rub in the butter to the flour mix until it resembles fine breadcrumbs. Add the yeast, sugar, beaten egg and milk, and stir together into a soft dough.
02. Knead for 10 minutes until the dough is smooth and elastic. If you are using a mixer to make these buns give it five minutes on low with the dough hook. Add in the dried fruit and the grated orange rind and knead for another minute.
03. Roll out the mix slightly and cut the dough into 10 pieces. Roll these into balls on the table using the flat of your hand and place on a baking sheet or tray. Leave

their own width again between each bun so they will have room to rise.

04. To make the cross mix 1 cup flour with about 3 tablespoons of cold water to make a basic soft dough. Roll it out really thin and cut into little strips. Dampen with a little water and stick to the top of each bun. Take a length of plastic wrap and brush with a little cooking oil. Place this loosely on top of the buns (oiled side down) and leave in the kitchen to double in size – about 20 minutes depending on the weather and the warmth of the room.
05. Bake in a pre-heated oven at 390°F for 20 minutes.
06. Hot cross buns are traditionally brushed with a sugar and water glaze when they are still hot.

**Enjoy!**