

Traditional Hot Cross Buns Recipe

Makes about 12 buns



Ingredients

For the dough:

- 1 cup (240ml) warm milk
- 2 ¼ tsp (1 packet) active dry yeast
- ¼ cup (50g) sugar
- 3 ½ cups (440g) all-purpose flour
- 1 tsp cinnamon
- ½ tsp nutmeg
- ½ tsp salt
- ¼ cup (56g) unsalted butter, melted
- 1 egg
- ¾ cup (120g) raisins or currants
- 1 tsp vanilla extract
- Zest of 1 orange (optional, for extra flavor)

For the cross:

- ½ cup (60g) all-purpose flour
- 5 tbsp water (adjust as needed)

For the glaze:

- 2 tbsp apricot jam or maple syrup

Instructions

1. Activate the yeast:

1. Warm the milk to about 110°F (45°C) and mix in the sugar and yeast. Let it sit for 5-10 minutes until foamy.

2. Make the dough:

1. In a large bowl, mix flour, cinnamon, nutmeg, and salt.
2. Add the yeast mixture, melted butter, egg, vanilla, and orange zest. Mix to form a dough.
3. Knead for 8-10 minutes until smooth and elastic (by hand or using a stand mixer with a dough hook).
4. Fold in the raisins or currants until evenly distributed.

3. First rise:

1. Place the dough in a greased bowl, cover with a damp cloth, and let it rise in a warm place for about 1 ½ hours or until doubled in size.

4. Shape the buns:

1. Punch down the dough and divide it into 12 equal pieces. Shape each into a ball and place them on a parchment-lined baking sheet, slightly touching.
2. Cover loosely and let rise for another 30-45 minutes.

5. Make the cross & bake:

1. Preheat the oven to 375°F (190°C).
2. Mix flour and water into a thick paste and pipe a cross onto each bun using a piping bag or a small zip-top bag with the corner cut off.
3. Bake for 20-25 minutes, until golden brown.

6. Glaze & serve:

1. Warm apricot jam or maple syrup and brush over the buns while they are still warm for a shiny finish.

Enjoy warm or toasted with a bit of butter!