

How to make... Hot Cross Buns

With Angelika Pitts ([see video here](#))

Ingredients:

- ◆ 250g flour (plain or white bread flour)
- ◆ 35g sugar
- ◆ 1 tsp mixed spice
- ◆ ½ tsp cinnamon
- ◆ Lemon zest
- ◆ 1 pinch salt
- ◆ 7g yeast
- ◆ 20g butter
- ◆ 150ml milk
- ◆ 1 egg
- ◆ 120g mixed fruit



Method:

- 1) Put dry ingredients in a bowl and mix slightly.
- 2) Add milk, butter and egg to it.
- 3) Mix until combined as a dough.
- 4) Cover (with lid/cling film/damp tea towel) for an hour in warm place until doubled in size.
- 5) Lightly dust surface with flour and take dough out of bowl.
- 6) Knead once through and divide into 10-12 portions.
- 7) Fold edges into itself and then roll into a ball.
- 8) Place on a lined baking tray.
- 9) Cover with cling film and leave for 20 mins.
- 10) Mix some flour with water to make a paste.
- 11) Using a spoon or bottle, make a cross shape across each bun.
- 12) Put in the oven and bake for 10-15 mins at 180°C until golden brown.
- 13) For the glaze, drizzle over a little golden syrup and brush to cover each bun.
- 14) Allow to cool and enjoy!