

More than 2 hours

Makes 16

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Ingredients:

Basic enriched dough

- 1 sachet (10g) instant yeast
- 4 cups (600g) flour, plus extra for dusting
- Pinch salt
- $\frac{3}{4}$ cup (180ml) milk
- $\frac{3}{4}$ cup (180ml) water
- 1 tsp (5ml) vanilla essence
- $\frac{1}{4}$ cup (60ml) olive oil
- 2 tsp (10ml) castor sugar
- 1 egg, beaten

Filling

- $\frac{3}{4}$ cup (180g) butter, softened
- 1 tsp (5ml) castor sugar
- 2 tsp (10ml) ground cinnamon
- Pinch ground nutmeg
- Pinch ground clove
- $\frac{2}{3}$ cup (160ml) dried fruit mix

Drizzle

- 1 cup (130g) icing sugar
- $\frac{1}{4}$ cup (60ml) water

Method:

1. Place yeast, flour and salt in a large bowl. Mix and set aside.
2. Heat milk, water, vanilla, oil and castor sugar in a small pot over medium heat. Don't boil.
3. Add milk mixture to flour and mix until just combined.
4. Add egg and mix until a dough forms.

5. Turn onto a lightly floured surface and knead until smooth and elastic.
6. Place in a clean, lightly oiled bowl and cover with a tea towel.
7. Set in a warm spot to rise for 1 hour, or until doubled in size.
8. Stir together filling ingredients, except the dried fruit mix. Set aside.
9. Roll dough on a lightly floured surface into a 2cm-thick rectangle.
10. Spread filling over dough, leaving a 1cm border.
11. Sprinkle with dried fruit.
12. Roll dough lengthways to enclose filling.
13. Trim edges and cut into 16 slices, 2cm thick.
14. Line a 24cm x 30cm x 5cm baking tray with baking paper.
15. Pack slices tightly, cut-side up, on baking tray.
16. Cover with a damp tea towel and set aside to rise for 20-30 minutes.
17. Preheat oven to 180°C. Bake for 40 minutes, or until cooked and golden.
18. Stand for 2-3 minutes before turning onto a wire cooling rack.
19. Stir drizzle ingredients together and pour over slightly cooled buns.
20. Serve.