

Less than 30 minutes

Makes 8

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Ingredients:

- 2 cups (300g) white bread flour
- 2 cups (300g) cake flour + extra for dusting
- $\frac{3}{4}$  cup (180ml) milk
- 1 sachet (10g) yeast
- Pinch salt
- 3 Tbsp (35g) sugar
- $\frac{1}{2}$  tsp (3ml) of each ground cinnamon and nutmeg
- $\frac{1}{2}$  cup (125ml) raisins or sultanas
- $\frac{1}{2}$  cup (125ml) water
- 1 egg, whisked
- 3 Tbsp (45g) softened butter

Cross:

- $\frac{1}{2}$  cup (60g) flour
- Enough water to create a smooth paste

Glaze:

- $\frac{1}{4}$  cup (60ml) smooth apricot jam
- 2 Tbsp (30ml) hot water

Method:

1. Combine flours, milk, yeast, salt, sugar, spices and dried fruit in a mixing bowl.
2. Add water while mixing, then add egg and butter.
3. Knead for 4-5 minutes or until smooth.
4. Cover with clingfilm directly on dough and set aside to rise for 45 minutes to 1 hour, or until it has doubled in size.
5. Knead dough and divide into 8 pieces.
6. Shape into rounds and dust with extra flour.

7. Place buns onto a lined baking tray, cover and prove for 30 minutes.
8. Preheat oven to 180°C.
9. Bake buns for 15 to 20 minutes or until a skewer inserted into the centre comes out clean. Cool slightly.
10. For cross, combine flour and water to create a paste.
11. Pipe a cross onto each bun using a piping bag (or simply putting the icing in a zip-seal bag and snip off a corner to create one).
12. For glaze, combine jam and water and brush or drizzle over buns
13. Best served while warm.