

More than 1 hour

Makes 8 buns

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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
- $\frac{1}{2}$ cup (125ml) water
- 1 egg, whisked
- 3 Tbsp (45g) butter, softened
- $\frac{1}{2}$ cup (125ml) raisins or sultanas
- $\frac{1}{2}$ tsp (3ml) cinnamon
- $\frac{1}{2}$ tsp (3ml) nutmeg

Cross:

- $\frac{1}{2}$ cup (60g) cake flour
- Water

Glaze:

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

Method

1. Combine flours, milk, yeast, salt and sugar in a stand mixer and add water while mixing.
2. Add egg and butter and knead to create a sticky dough.

3. Add raisins and spices and knead for 4-5 minutes or until smooth. (If mixing by hand, kneading should take about 10 minutes.)
4. Cover and set aside to rise for 45 minutes to 1 hour, or until double in size.
5. Knead dough and divide into 8 pieces.
6. Shape into rounds and dust with flour.
7. Place buns on a baking tray lined with baking paper, cover and proof for 30 minutes.
8. Preheat oven to 180°C.
9. For cross, combine flour and just enough water to make a smooth paste.
10. Transfer paste to a piping bag and pipe a straight line vertically down the middle of each bun, then horizontally.
11. Bake buns for 15 to 20 minutes or until a skewer inserted comes out clean.
12. For glaze, combine jam and water. Brush or drizzle over buns right after they've come out of the oven.
13. Serve hot.

COOK'S NOTE

Proofing is the final rise of a shaped bread dough before baking. This resting period allows yeast-activated dough to ferment and double in size.

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