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
- 3/4 cup (180ml) milk
- 1 sachet (10g) yeast
- Pinch salt
- 3 Tbsp (35g) sugar
- ½ cup (125ml) water
- 1 egg, whisked
- 3 Tbsp (45g) butter, softened
- ½ cup (125ml) raisins or sultanas
- ½ tsp (3ml) cinnamon
- ½ tsp (3ml) nutmeg

Cross:

- ½ cup (60g) cake flour
- Water

Glaze:

- ½ 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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