

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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