



Chocolate Hot Cross Buns

Oh all right! If you really must, you can make Easter Buns without fruit and you can make chocolate ones, full of fat chocolate buttons. At least home made ones are yummy!!

The Dough For Chocolate Buns

To make 12 buns using Soft Bun Mix.

2-2½ t Dry Active Yeast
600gms (4 C) Soft Bun Mix

2 T Dutch Cocoa

Liquid

380-400mls warm milk
2 level T soft butter

Knead into the dough after rising

1½ C chocolate buttons

To make 12 buns using a scratch recipe.

2-2½ t Dry Active Yeast
600gms (4 C) Unbleached Bread Flour
2 t Bread Improver
2 t salt plus 2 T caster sugar
2 T Dutch Cocoa

Liquid

380-400mls warm milk
2 level T soft butter

Knead into the dough after rising

1½ C chocolate buttons

Glazes:-

Milk glaze - mix 1 T of milk with 1 t of sugar. **Crosses.** For soft white crosses, blend 50gms of our Cross Mix with water to make a paste like pourable cream.

To Make Dough by Machine:-

1. Measure ingredients into machine bucket in order specified by your machine's book.
2. Run on dough setting, for about 10 mins, press stop on the machine when dough is incorporated into a ball, leave dough to rise to double in size.
3. When dough is well risen— remove bucket and go to step 4.

To Make Dough by Hand:-

1. Measure dry ingredients into a bowl, stir well, use spoon to rub in the butter, pour in most of the really warm milk, mix well to make a fairly soft dough. Add extra liquid if necessary.
2. Tip dough onto a floured board; knead gently (about 1 min), return to bowl.
3. Cover the dough with a freezer bag and leave in a warm place to double in size.

Making Chocolate Buns:-

4. Tip out dough, stretch out the dough into a rectangle, knead in the chocolate buttons.
5. Cut the dough in half and roll each half into a short fat sausage. Cut each sausage as evenly as possible into 6 pieces. Shape each piece into a round bun.
6. Place in a silicone paper-lined bun tray, (4 rows of 3) spaced well apart, brush with egg, or milk and sugar glaze.
7. Leave to rise until double in size in a warm place (e.g. turn oven on low for a min, turn OFF, place tray of buns in the warm oven for about 15 mins then remove, turn the oven on and wait for buns to finish rising).
8. Pour prepared cross mix into a piping bottle, pipe in long lines across the buns to make crosses.
9. When oven is hot, bake 25-30 mins, until golden brown.
10. Remove from oven and turn onto a cooling rack.

Delicious Spicy Full of fruit Hot Cross Buns

Spicy, fragrant, plump with fruit, as good as we remember them from our childhood, Hot Cross buns can again be that very special treat they once were. Hot and fresh, straight from your own oven or gently re-heated from the freezer. You'll never want to buy them again.

Make the Bun Dough

To make 12 buns using Soft Bun Mix.

2-2½ t Dry Active Yeast
600gm (4 C) Soft Bun Mix

2-3 t Dutch Cinnamon
2-3 t Mixed Spice
¼ t Ground Cloves (optional)

Liquid

400-420mls warm liquid (½ milk/½ water)
1 level T butter
1 C natural sultanas or dried cranberries plus
1 C of fruit medley (as this has NO PEEL!!)

To make 12 buns using a scratch recipe.

2-2½ t Dry Active Yeast
600gram (4 C) Unbleached Bread Flour
2 t Bread Improver
2 t salt plus 2 T caster sugar
2-3 t Dutch Cinnamon
2-3 t Mixed Spice
¼ t Ground Cloves(optional)

Liquid

400-420mls warm liquid (½ milk/½ water)
1 level T butter
1 C natural sultanas or dried cranberries plus
1 C of fruit medley (as this has NO PEEL!!)

Glazes:- **Milk glaze** - mix 1 T of milk with 1 tsp of sugar. **Crosses.** For soft white crosses, blend 50gms of our Cross Mix with water to make a pourable paste.

Sticky Spicy Glaze - (brush on while still hot) this is enough glaze for 3 doz buns. Measure into a screw top jar or container, 1 generous T of fondant icing, 1 T boiling water, ½ tsp Dutch cinnamon and ½ t mixed spice, screw on lid and SHAKE. Should be a thick syrup.

To Make Dough by Machine:-

1. Measure ingredients (not fruit) into bucket in order specified by your machine's book.
2. Run on dough setting, after 10 mins of kneading, sprinkle in the fruit, press stop on the machine when the dough is mixed in (1-2 ins), leave to rise to double in size.
3. When dough is well risen— remove bucket and go to step 4.

To Make Dough by Hand:-

1. Measure all dry ingredients including fruit into a bowl, stir well, pour in the quite warm water, milk and soft butter, mix well to make a sticky dough. Add extra liquid if necessary.
2. Tip dough onto a floured board; knead gently (about 1 min), return to bowl.
3. Cover the dough with a freezer bag and leave in a warm place to double in size.

Making Hot Cross Buns:-

4. Tip out dough, cut the dough in half and roll each half into a short fat sausage. Cut each sausage as evenly as possible into 6 pieces. Shape each piece into a round bun.
5. Place in a silicone paper-lined bun tray, (4 rows of 3) spaced well apart, brush with egg, or milk and sugar glaze.
6. Leave to rise until double in size in a warm place (e.g. turn oven on low for a min, turn OFF, place tray of buns in the warm oven for about 15 mins then remove, turn the oven on and wait for buns to finish rising).
7. Pour prepared cross mix into a piping bottle, pipe in long lines across the buns to make crosses. When oven is hot, bake 25-30 mins, until golden brown.
8. Remove from oven and turn onto a cooling rack. While hot, brush tops with spicy glaze.

Oven Temperatures

Fan-Forced 160-180°C

Electric/Gas 180-200°C



Making Easter “Doughnuts”

1. After rising turn the dough out onto a floured surface, flip over to coat the dough in flour.
2. Roll the dough out into a rectangle.
3. Use a small size scone cutter cut out as many as you can, roll dough into balls.
4. Press the scraps of dough together and repeat rolling/cutting until all the dough is used.
5. Place the “doughnuts” on a tray covered with a plastic bag, gently cover with another plastic bag. Allow to rise in a warm place for about 15-20 mins.
6. Can add crosses if you wish.
7. Heat oil in deep fryer, to 190oC or 375oF, deep fry a few at a time, turning once, until golden brown.
8. Drain well and roll in cinnamon sugar.

Making Hot Cross Bun Baked French Toast.

In America they use store bought, pre-prepared Cinnamon Bun dough to make these, we will use “real” bun dough.

Ingredients

½ batch of Bun dough (fruity or chocolate

2-3 large eggs

1 C liquid - half milk/half cream

2 t vanilla essence

(If you don’t like it too eggy, use 2 eggs and half the milk/cream)

2 t Dutch Cinnamon (or 1 T Dutch Cocoa if dough is chocolate)

Extras

50gms melted butter

brown sugar

1. Tip out dough, use half the dough for French Toast, the other half for doughnuts or buns.
2. Chop the dough into bite sized chunks.
3. Baking paper line and generously brush the base and sides of a 23cm square baking dish or 2 x log tins with melted butter.
4. Scatter in the chopped chunks of dough. Can also dot in some Spicy Apple fruit Filling.
5. Mix the eggs and milk/cream with the vanilla, cinnamon or cocoa in a jug.
6. Pour over the dough.
7. Sprinkle with brown sugar and cinnamon.
8. Bake in a moderate oven, until golden brown. About 30 mins.
9. Leave for a couple of mins to set, run a knife gently round edge, tip out and flip onto a serving plate.
10. While hot, brush with Sticky spicy glaze.
11. When cool, drizzle with thinned soft fondant, scatter on some flaked almonds.

The ingredients list from U.S. store bought dough, don’t they sound tasty --- NOT.

Enriched Flour **Bleached** (wheat flour, niacin, ferrous sulfate, thiamin mononitrate, riboflavin, folic acid), Water, Sugar, **Partially Hydrogenated** Soybean Oil, Dextrose, Wheat Starch, Baking Powder (sodium acid pyrophosphate, baking soda), **Palm and Soybean Oil**, Whey, Salt, Cinnamon, **Corn Starch**, **Corn Syrup Solids**, Monoglycerides, Xanthan Gum, **Potassium Sorbate (preservative)**, **Polysorbate 60**, Natural and Artificial Flavor, Yellow 5, Red 40.