



Hot Cross Buns-with Fruit or Chocolate

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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.

The Dough For Chocolate Buns

To make 12 buns using Soft Bun Mix.

2 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 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.
3. When dough cycle complete and dough is well risen– press stop and remove bucket.

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.

Oven Temperatures

Fan-Forced 160-180oC

Electric/Gas 180oC-200oC

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 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 plus
1 C of fruit medley (as this has NO PEEL!!)

To make 12 buns using a scratch recipe.

2 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 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:-

4. Measure ingredients into machine bucket in order specified by your machine's book.
5. Run on dough setting, add the fruit at the "Beep" or if your machine does not "beep" on dough cycle, then add fruit a few minutes before the end of the long knead.
6. When dough cycle is complete and dough is well risen— press stop and remove bucket.

To Make Dough by Hand:-

4. 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 fairly soft and sticky dough. Add extra liquid if necessary.
5. Tip dough onto a floured board; knead gently (about 1 min), return to bowl.
6. Cover the dough with a freezer bag and leave in a warm place to double in size.

Making Hot Cross Buns:-

11. 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.
12. Place in a silicone paper-lined bun tray, (4 rows of 3) spaced well apart, brush with egg, or milk and sugar glaze.
13. 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).
14. 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.
15. Remove from oven and turn onto a cooling rack.
16. While still hot, brush the tops with spicy glaze.

Oven Temperatures

Fan-Forced 160-180oC

Electric/Gas 180oC-200oC