

Morrison's Hot Cross Buns

Ingredients

- 550 gms strong white flour
- 1 tsp salt
- 7 gms sachet easy bake yeast
- 350 mls warm water
- 2 tsp ground mixed spice
- 30 gms caster sugar
- 180 gms dried mixed fruit

To Decorate :

- 150 gms plain flour
- 2 tbsp honey, warmed



Method

1. Put the flour, yeast, salt, sugar, mixed spice, and dried fruit into a bowl and then stir, adding the water.
2. Once all are combined, mix for 5 minutes on medium speed in the Kenwood mixer and then put aside until doubled in size (about 1-2 hours).
3. Tip out onto a floured surface and divide into 16 even buns then arrange them on a baking tray, with baking sheet base, and loosely cover with a damp tea towel and leave to prove for 2 hours until the buns almost double in size.
4. Heat the oven to 200°C/180°C fan/Gas 6. Mix the decoration flour with a little cold water into a paste and spoon into a piping bag. Pipe a cross on to each bun then bake for 20-25 minutes until well risen and golden.
5. Brush with the honey while still warm from the oven and allow to cool on a wire rack.