

Hot Cross Bun Recipe

Now that you have an active sourdough starter, you might like to have a go at making Hot Cross Buns in time for Easter.

Ingredients

Paste:

50g (1/4 cup) water

2 tbsp plain flour

Dough:

170g (2/3 cup + 1 tbsp) water

60g (1/4 cup) vegetable oil, plus extra for the bowl

50g (1/4 cup) granulated sugar

2 tbsp mixed spice (see notes)

90g sourdough starter (100% hydration)

200g (1 2/3 cup) wholewheat bread flour

250g (2 cups) white bread flour, plus extra for kneading

1 tsp salt

150g mixed dried fruit

Cross:

75g plain flour

15g vegetable oil

65g water

Glaze (optional):

1/4 cup maple syrup

Instructions



Make the paste:

1. In a small pot combine the 50g water and 2 tbsp flour. Stir together then set over a medium heat on the stove. Cook, stirring constantly, until you get a thick paste. Remove from the heat and set aside to cool.



Make the dough:

1. Place the cooled paste into a large bowl. Add the water, oil, sugar, mixed spice and sourdough. Stir together briefly to combine, mashing the paste up slightly as you do this.

2. Add the flours and salt to the dough. Stir together until you get a rough dough.

3. Tip out onto a clean work surface and knead for 8-10 minutes, dusting with extra white bread flour as needed to prevent it sticking, until smooth and elastic.

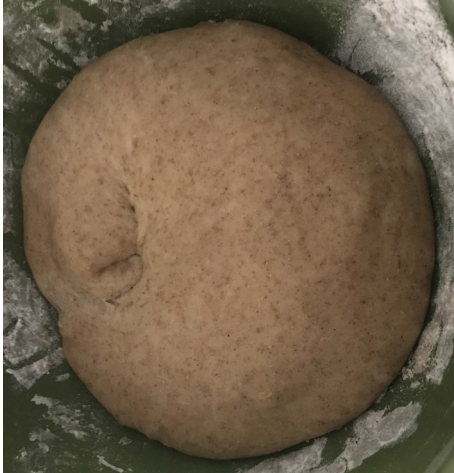
4. Pat out into a circle then sprinkle over the mixed dried fruit. Roll the dough up into a log, like a Swiss roll, then coil up into a ball.

5. Drizzle a bit of extra vegetable oil into the bowl you were using earlier. Add the dough to the bowl and turn it to coat with the vegetable oil.



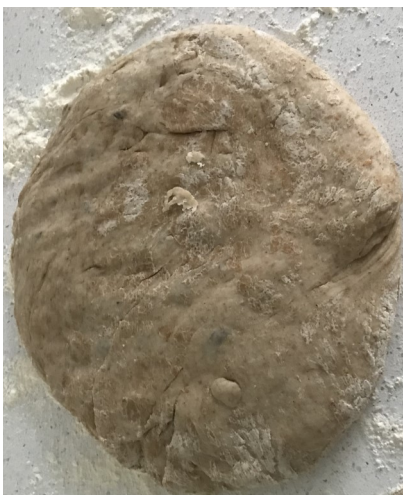
6. Cover the bowl with a damp tea towel (or a shower cap). Leave at room temperature for **8-12 hours** or until the dough has doubled in volume (I left it overnight).

7. If you find the dough hasn't doubled in volume in that time, place somewhere warm (e.g. an oven switched onto the lowest heat for 2 minutes then turned off) for an hour or two to help things along.



Shape:

1. Tip the risen dough out onto a clean work surface. Pat out into a circle.
2. Cut the dough into 12 equal pieces. Roll into balls - don't worry if some of the dried fruit comes out when you do this. You can try to poke some of it back into the ball.
3. Place the balls of dough onto a lined baking sheet and cover with a damp towel. Leave somewhere warm for **2-3 hours** until the balls are almost doubled in volume.



Bake:

1. Preheat the oven to **180°C (160°C fan / 350°F)**.
2. Brush the risen buns with the beaten egg using a pastry brush.
3. Mix the 'cross' ingredients in a small bowl to get a smooth paste. Place into a piping bag (or sandwich bag with the corner snipped off) and cut off the very tip. Pipe the mixture over the buns in cross shapes.
4. Bake the buns for **20-25 minutes** until the buns are dark golden.



Glaze:

1. Heat the maple syrup in a small pot until reduced by about half. Whilst this is still hot, brush it over the warm buns and leave to cool.



Mrs Marsland's tip.
Mix more flour into the
'cross' mixture to stop it be-
ing too runny!

**Toast on both
sides and spread**

