

HOT CROSS BUNS makes 16 3-4" buns

Traditionally served on Good Friday, but good anytime for anyone. If you don't care to add a cross, simply drizzle icing back and forth across the rolls.

Adapted by Alyce Morgan (moretimeatthetable.com) for American bakers from Master Baker Paul Hollywood's BBC recipe

Read through recipe before beginning. These buns are not difficult to make, but note there are THREE risings: one for the basic dough, a second for the dough with the fruit and cinnamon added, and a third for the formed rolls themselves just before baking. You can make the dough a day ahead, stopping prep after the second rising. Refrigerate the dough with the fruit (after #7) in a gallon plastic bag or in a bowl closely and tightly covered overnight. Follow the rest of the directions the next day to complete rolls. (#8 -#12)

- 1 1/4 cups whole milk PLUS 2 tablespoons (300ml)
- 1/4 cup or 2 ounces salted butter (50 g)
- 4 1/2 - 5 cups bread flour (500g)—can sub unbleached all-purpose flour— plus extra for sprinkling on board when forming rolls
- 1 teaspoon salt
- 1/3 cup superfine sugar (75 g)—Can blend granulated sugar in food processor to make superfine sugar
- 1 tablespoon neutral oil such as canola or sunflower
- 1 package dry yeast (1/4 ounce or 7 g)

- 1 egg, beaten
- 1/3 cup dried black currants -- can sub raisins
- Zest of one lemon
- Zest of one orange
- 1 apple, peeled, cored, and minced
- 1 teaspoon ground cinnamon
- PAM or other neutral-tasting cooking spray (not olive oil)
- 1/4 cup (4 tablespoons) apricot jam
- 1 cup medium-thick buttercream frosting (I don't use a recipe, but you can simply google one if you don't have one you like.)

1. HEAT MILK: Bring milk nearly, but not to a boil in a small saucepan; add butter and let melt. Stir. Let cool until it's just barely warm.
2. MIX DRY INGREDIENTS/ADD WET INGREDIENTS; BEAT 'TIL SMOOTH: In a large standing electric mixer using flat beater or by hand in a large bowl with a wooden spoon (no hand mixers), blend in **2 cups of** the flour, salt, sugar, and dry yeast. Make a well in the center and pour in the barely warm milk and butter mixture. Add the egg. Beat until smooth.

(75g)

3. MIX IN MORE FLOUR TO FORM DOUGH: Change electric mixer to dough hook, if using. Slowly add remainder of

flour, a half cup at a time, until the dough comes and hangs together. The amount will depend on the altitude you're at, as well as the dryness of your flour, and perhaps the humidity or heat in the room.

4. **KNEAD DOUGH:** Either leave dough in the bowl on the machine and turn on (low – medium low) or remove to a floured board or counter and knead gently by hand until smooth and elastic.
5. **LET DOUGH RISE FIRST TIME:** Spray a heavy deep bowl with the cooking spray. Add dough, pressing down to ensure the bottom surface of the dough is oiled. Turn the dough over so the oiled side faces up. Cover the bowl with kitchen towel or oiled plastic wrap. Let rise an hour or until doubled in size. (If you let this go a little longer at this point, it's fine; dough is very forgiving.)
6. **ADD FRUIT AND CINNAMON.** Either return dough to the electric mixer bowl and use dough hook or leave in the bowl the dough's been rising in for hand mixing. Mix in/knead in currants or raisins, lemon and orange zest, minced apple, and cinnamon until well-distributed.
7. **LET DOUGH WITH FRUIT AND CINNAMON RISE SECOND TIME.** Return to oiled bowl; repeat as in #5. (*Can refrigerate dough overnight at this point.*)
8. **MAKE THE ROLLS.** Remove the dough from the bowl and on a floured board or the counter, shape and roll into a cylinder 12-14 inches long and perhaps 4 inches in diameter. Using a chef's knife, slice the dough in the middle vertically to create two 6 or 7 inch cylinders. Slice each half again and repeat until you have 16 pieces. Roll each piece into a smooth ball, starting on the board and

ending in your floured hands, and place evenly on two parchment paper-lined baking sheets, leaving room to rise. (Can grease the sheets if you have no parchment paper.)

9. **LET THE FORMED ROLLS RISE.** Cover rolls with a lightweight kitchen towel or oiled plastic wrap and let rise for an hour or so. Preheat oven to 425 degrees F and place two racks into it to divide the oven into thirds.
10. **BAKE THE ROLLS:** Bake the rolls for about 20 minutes OR until golden on bottom and top, switching and turning around the sheets half-way through to ensure even baking.
11. **GLAZE WARM ROLLS WITH APRICOT JAM:** In a small saucepan, heat the jam to melt it. (Press through a small finely meshed sieve to remove large chunks if you'd like.) With a pastry brush or spoon, brush tops of warm rolls with the warm jam. Let cool on racks. (If you ice them with the crosses now, the crosses will melt.)
12. **MAKE THE CROSSES ON THE ROLLS WITH THE VANILLA BUTTERCREAM:** Place the frosting in a decorating bag fitted with plain tip or in a plastic bag with a small corner snipped. Pipe a line at an angle on all of the buns, then repeat in the other direction to form crosses. Let sit a few minutes to set the crosses.