



Hot Cross Buns

Product

Nammilk Full Cream Milk.

Description

This easy-to-make Hot Cross Buns recipe is made with Nammilk's hormone-free Full Cream milk, ensuring that these buns are soft, fluffy, and packed with warm spices and juicy raisins. Perfect for breakfast, brunch, or a sweet treat any time of day.

Ingredients

300ml Nammilk Full Cream Milk (plus 2 tablespoons more).

50g butter.

500g bread flour.

1 tablespoon salt.

75g caster sugar.

1 tablespoon sunflower oil.

7g (1 sachet) yeast.

1 egg, beaten.

75g raisins or dried cranberries.

Zest 1 orange.

1 tablespoon ground cinnamon.

1 tablespoon mixed spice.

For the cross:

75g plain flour.

5 tablespoons Nammilk Full Cream milk.

For the glaze:

3 tablespoons of apricot jam.

Additional:

Streaky bacon strips.

Directions

1. Bring 300ml Nammilk Full Cream milk to the boil, then remove from heat and add 50g butter. Leave to cool until it reaches hand temperature. Put 500g bread flour, 1 tablespoon of salt, 75g caster sugar and 7g sachet yeast into a bowl. Make a well in the centre. Pour in the warm milk and butter mixture, then add 1 beaten egg. Using a wooden spoon, mix well, then bring everything together with your hands until you have a sticky dough.
2. Tip on to a lightly floured surface and knead by holding the dough with one hand and stretching it with the heel of the other hand, then folding it back on itself. Repeat for 5 minutes until smooth and elastic. Put the dough in a lightly oiled bowl. Cover with oiled cling film and leave to rise in a warm place for 1 hour or until doubled in size and a finger pressed into it leaves a dent.
3. With the dough still in the bowl, tip in 75g of your dried fruit, zest of 1 orange, 1 tablespoon mixed spice and 1 tablespoon ground cinnamon. Knead into the dough, making sure everything is well distributed. Leave to rise for 1 hour extra, or until doubled in size, again covered by some well-oiled cling film to stop the dough getting a crust.
4. Divide the dough into 15 even pieces (about 75g per piece). Roll each piece into a smooth ball on a lightly floured work surface. Arrange the buns on one or two baking trays lined with parchment, leaving enough space for the dough to expand. Cover (but don't wrap) with more oiled cling film, or a clean tea towel, then set aside to prove for 1 hour more.
5. Heat oven to 180°C / 200°C. Mix 75g plain flour with about 5 tablespoons of milk to make the paste for the cross – add the milk 1 tablespoon at a time, so you add just enough for a thick paste. Spoon into a piping bag with a small nozzle. Pipe a line along each row of buns, then repeat in the other direction to create crosses. Bake for 20 minutes on the middle shelf of the oven, until golden brown.
6. Gently heat 3 tablespoon apricot jam to melt, then sieve to get rid of any chunks. While the jam is still warm, brush over the top of the warm buns and leave to cool.
7. For that added yumminess, fry bacon strips in oil and set as side while cutting bun in half, add butter and bacon strips, and enjoy.