

**Miele**

# Mini hot cross buns

By Miele

**1 hour, plus proving time**

Preparation time

**15 minutes**

Cooking time

**50 buns**

Serves



## INGREDIENTS

### Buns

50g currants  
150g sultanas  
50g glace orange peel, finely diced  
14g dried yeast  
350ml milk, warmed  
80ml vegetable oil  
90g caster sugar  
1 egg  
600g plain unbleached flour  
15g cocoa powder  
1 tsp mixed spice  
1 tsp cinnamon  
1 tsp ground clove  
1 tsp ginger powder  
8g salt

### Cross

120g plain flour  
120ml water

### Glaze

60g caster sugar  
1 tsp mixed spice  
55ml water

## **METHOD**

1. Soak the currants, sultanas and peel in hot water for 30 minutes.
2. Dissolve the yeast in the warm milk and let sit for 10 minutes.
3. Mix the vegetable oil, sugar and egg together.
4. Combine all of the dry ingredients with the soaked fruit in the bowl of a stand mixer. Add the milk and egg mix. With the dough hook attached, mix for 6 minutes until the dough is smooth and elastic.
5. Place dough in an oiled bowl, cover with cling film and place in oven on Prove yeast dough function at 40°C for 1 hour, or until it has doubled in size.
6. Once proved, tip the dough onto a clean surface, knock back gently and cut into 30g pieces.
7. Form each piece into a smooth ball.
8. Place the buns onto a baking sheet lined with baking paper, leaving approximately 2cm between each.
9. Cover the buns with a damp tea towel and allow the buns to rise for 30 minutes, or until all the buns have risen and are touching each other.
10. While the buns are rising, whisk 120g flour with 120ml water to form a smooth paste.
11. Place in a piping bag with a fine nozzle and once buns are fully risen, pipe crosses.
12. Place the buns in a pre-heated Moisture Plus oven at 200°C on Fan Plus, administering 1 burst of steam once the buns are in the oven. Bake for 15 minutes, or until buns are golden brown.

## **Glaze**

1. Add caster sugar, mixed spice and water to a small saucepan and bring to the boil on high heat, Induction setting 8 for 2 minutes, then brush over the hot buns. Transfer to a cooling rack.

## **Hints and tips**

- If you do not have Moisture Plus on your oven, you can bake the hot cross buns by selecting Fan Plus at 180°C, prior to baking spritz some water over the top of the rolled buns, place on shelf position 2, and bake for 15 minutes.