

## Miele

# Mini chocolate hot cross buns

By Miele

20 minutes, plus proving time

Preparation time

20 minutes

Cooking time

16

Serves

### **INGREDIENTS**

## **Bun dough**

600 g (4 cups) plain flour
2 tbsp Dutch-processed cocoa
powder
14 g (2 sachets) dried yeast
80 g (? cup) caster sugar
2 tsp mixed spice
½ tsp salt flakes
40 g butter
300 ml milk
2 eggs, lightly beaten
200 g good-quality dark chocolate, chopped

## Flour paste

75 g (½ cup) plain flour 80 ml (? cup) water

## **Glaze**

140 g (? cup) caster sugar 60 ml (¼ cup) water ½ tsp ground cinnamon ½ tsp vanilla bean paste or extract

#### **METHOD**

### Bun dough

- 1. Combine flour, cocoa, yeast, sugar, mixed spice and salt in a large bowl.
- 2. Melt butter in a small saucepan over medium heat, induction setting 5. Add the milk and heat for 1 minute, or until lukewarm, ideally the milk should be 37°C. Add warm milk mixture and eggs to flour mixture.
- 3. In a freestanding mixer with the dough hook attached, knead on medium speed for 8 minutes.
- 4. Turn dough out onto a floured surface. Knead for an additional 1 minute, or until dough is smooth.
- 5. Place into a lightly oiled bowl and cover with cling wrap. Place into oven on Prove yeast dough and prove for 30 minutes or until dough doubles in size.
- 6. Punch dough down to its original size. Knead in the chocolate pieces for 30 seconds on a lightly floured surface until smooth. Divide into 32 even portions and shape each portion into a ball.
- 7. Place balls onto a baking tray, about 1 cm apart. Place into the oven on Prove yeast dough and prove for 15 minutes, or until buns double in size.
- 8. Preheat the oven to Moisture Plus with Conventional at 170°C with 1 manual burst of steam.
- 9. Spoon the flour paste into a small snap-lock bag and snip off one corner to create a piping bag. Pipe flour paste over tops of buns to form crosses.
- 10. Place the buns into the oven on shelf position 2 and release the burst of steam. Bake for 20 minutes, or until buns are cooked through.

## Flour paste

1. Mix the flour and water together in a small bowl until smooth, adding a little more water if paste is too thick.

#### **Glaze**

1. Place all of the ingredients into a small saucepan and bring to the boil on high heat, induction setting 8 for 2 minutes, then brush over the hot buns. Allow to cool.

## Alternative appliance method

- 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 level 2, and bake for 15 minutes.
- You can also bake the buns in a combi steam Pro oven. Select Combi mode: Conventional 170°C + 35% moisture and bake for 20-25 minutes, or until cooked through. Place into the combi steam Pro oven on shelf level 1 for a 45 cm oven, or shelf level 2 in a 60 cm combi steam Pro oven.

## Hints and tips

- Try baking the buns with your own sourdough starter in place of yeast.
- Mixed spice can be replaced with a combination of cinnamon, nutmeg and allspice.