

Hot Cross Buns

Compliments of Chef Richard's Kitchen

12 buns

Hot Cross Buns:

½ C water, lukewarm
½ C milk, lukewarm
½ C sugar
1 Tbsp active dry yeast
⅓ C butter, melted
1 large egg yolk
1 ½ tsp vanilla extract
3 C flour
¾ tsp salt
½ tsp nutmeg
½ tsp cinnamon
½ tsp ginger
½ C currants, soaked in hot water
1 egg, beaten for egg wash

Icing:

2 C confectioners' sugar
2 Tbsp milk
½ tsp lemon zest
1 tsp vanilla extract



Place milk, water, yeast, ¼ C flour and ¼ C sugar into mixing bowl and mix well. Let stand covered for 20 – 30 minutes until a sponge-like top is formed. This preps your yeast mixture. Add egg yolk and about 2C flour. Mix well with dough hook. Add melted butter and vanilla extract. Add salt, nutmeg, cinnamon and ginger to dough. Pour off water from currants and add currants to dough. Mix well. Adjust consistency of dough with milk or flour, if necessary. Roll out dough onto floured surface and knead by hand about 8 – 10 minutes. Place dough into greased bowl and cover. Allow 60 – 90 minutes for the dough to rise.

When dough has risen, place again on floured surface. Roll into a rectangle. Using a knife or pizza cutter divide the dough into 12 equal pieces. Roll each piece into a ball, flatten and fold edges under dough. Place on greased baking pan or dish. Repeat for all pieces of dough. Cover baking dish and allow to rise again, about 45 min – 1 hour..

Preheat oven to 375° F. Brush egg wash over the top. Bake about 25 minutes until tops are golden and internal temperature is about 185°. Remove and cool.

Mix confectioners' sugar, water, grated lemon and vanilla extract to make frosting. Use a cake piping tip and piping bag to place a cross on top of each bun.