

Mary Berry's hot cross buns



Preparation time

over 2 hours

Cooking time

10 to 30 mins

Serves

Makes 12 buns

Dietary

Mary's going to be so proud that you made your own hot cross buns this Easter. Lucky thing her recipe is completely foolproof.

For this recipe you will need a piping bag fitted with a fine 3mm nozzle, but if you don't have a nozzle you could use a piping bag and snip the end off.

By Mary Berry

From Mary Berry's Easter Feast

Ingredients

500g/1lb 2oz strong white flour, plus extra for dusting

75g/2¾oz caster sugar

2 tsp mixed spice powder

1 tsp ground cinnamon

1 lemon, finely grated zest only

10g/¼oz salt

10g/¼oz fast-action dried yeast

40g/1½oz butter

300ml/10fl oz milk

1 free-range egg, beaten

200g/7oz sultanas

50g/1¾oz finely chopped mixed candied peel

oil, for greasing

For the topping

75g/2¾oz plain flour
2 tbsp golden syrup, for glazing

Method

1. Put the flour, sugar, spices and lemon zest into a large bowl and mix together. Then add the salt and yeast, placing them on opposite sides of the bowl.
2. Melt the butter in a pan and warm the milk in a separate pan. Add the butter and half the tepid milk to the dry ingredients. Add the egg and use your hands to bring the mixture together, incorporating the flour from the edges of the bowl as you go. Gradually add the remaining milk, to form a soft pliable dough (you may not need all of the milk).
3. Tip the dough out on to a lightly floured work surface. Knead by hand incorporating the sultanas and mixed peel into the dough. Lightly knead for 10 minutes until silky and elastic and forming a smooth ball. The kneading can also be done in a food mixer with a dough hook.
4. Oil a bowl and place the dough in a bowl, cover with cling film and leave to rest in a warm place for about 1½ hours or until doubled in size.
5. Turn the dough out on to a floured surface and divide into 12 balls. Line 1-2 baking trays with paper and place the balls on the tray, placing them fairly close together and flattening them slightly.
6. Slip each baking tray into a large clean polythene bag, making sure the bag doesn't touch the buns. Leave for 40-60 minutes until the buns have doubled in size.
7. Preheat the oven to 220C/200C Fan/Gas 7.
8. For the topping, add the flour to a bowl with 100ml/3½fl oz water. Mix together to make a paste and spoon into the icing bag.
9. When the buns have risen remove the polythene bags and pipe a cross on each bun. Bake for 15-20 minutes until pale golden-brown, turning the baking trays round halfway through if necessary.
10. Melt the golden syrup in a pan and while the buns are still warm, brush the buns with a little syrup to give a nice shine, before setting aside to cool on a wire rack.

Recipe Tips

This buns will keep in the freezer for up to 1 month.