

Hot Cross Buns

Season: Easter

Type: Dessert

Serves: 32 tastings

From the garden: -

Class focus: Kneading and shaping bread dough



Equipment:	Ingredients:
Kitchen Aid mixer Large mixing bowl x 1 Wooden spoon x 1 Small mixing bowl x 1 Spray bottle x 1 (fill with tap water) Zip lock bag x 2 Kitchen scale Knives Measuring spoons Measuring cups Deep baking tray x 2 Baking paper Serving plate x 5 Kitchen tong x 5	640g baking flour 1 ½ teaspoons salt 6 ½ tablespoons sugar 3 teaspoons mixed spice 4 teaspoons dry active yeast 2 teaspoons improver 2 teaspoons canola oil 350g warm water (mix from tap and kettle) Cross paste: ⅓ cup plain flour ¼ cup and ½ tablespoon water

What to do:

Bread dough requires to rise/proof twice before baking and it takes at least ½ hour each time. In our 2-hour kitchen class, we will let it rise/proof only one time.

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. **Please get a helper to ensure all ingredients are measured accurately.**
4. Place the first 8 ingredients in a large mixing bowl, using your hand to mix and knead the dough until it comes together to form a ball.
5. Put the dough into the Kitchen Aid mixing bowl fitted with a dough hook, set the speed to 3 and knead for 15 minutes.
6. Turn the dough out onto a lightly floured (½ tablespoon plain flour) surface.
7. Cut the dough into 4 equal pieces.
8. Then cut each piece into 8 pieces to make **32 pieces**.
9. Shape each piece of dough into a ball.
10. Place 16 dough balls on each lined baking tray, spray them with some water.
11. Set aside to prove in a warm place for at least 30 minutes.

12. Meanwhile, make the cross paste by mixing together flour and water in a small mixing bowl.
13. Spoon into a zip lock bag, snip off 1 corner, when the buns are proofed, pipe the crosses on the buns.
14. Place the buns in the ovens and bake for 12 minutes or until buns are golden brown.
15. Serve into 5 large serving plates with a kitchen tong in each.