

Hot Cross Buns

375ml warm milk	2 teaspoons (7g) dried yeast
55g caster sugar (or sweetener)	60g melted butter
1 egg	600g plain bread flour
1 teaspoon salt	3 teaspoons (or more!) mixed spice
265g mixed fruit (or less!)	80ml cold water
¼ cup apricot jam (for glazing)	75g flour (for crosses)

1. Combine warm milk, yeast, and 1 tablespoon sugar in a bowl. Set aside in a warm place for 10 minutes or until frothy.
2. In a large bowl, mix together the bread flour, salt, sugar (or sweetener), and mixed spice. Add the dried fruit and mix. Make a well in the centre.
3. Combine milk mixture, butter and egg in a jug and whisk together. Pour into the flour and mix with a spoon until just combined.
4. Turn onto a lightly floured surface and knead for 10-15 minutes, or until smooth and elastic. Place in a bowl, cover with a damp tea towel and leave in a warm place to rise for an hour or until doubled in size.
5. Preheat oven to 200C. Grease a large square cake pan.
6. Punch the dough down with your fist. Turn out onto a floured surface and knead for 2-3 minutes. Divide into 16 equal portions and shape into balls. Arrange side by side in pan, and leave to rise for 30 minutes.
7. Mix the cross flour and water until smooth. Put into a small piping bag, snip off the end and pipe crosses along your buns. Bake for 10 minutes, reduce heat to 180C and bake for a further 20 minutes or until golden. Buns are ready when they sound hollow when tapped on the bottom.
8. Turn onto a wire rack. Place jam in a saucepan over high heat until melted. Brush over the hot buns for a shiny, tasty glaze to finish.