

Miele

Hot cross buns

By Miele

20 minutes, plus proving time

Preparation time

35 minutes

Cooking time

16 buns

Serves



INGREDIENTS

Bun dough

600 g (4 cups) plain flour
14 g (2 sachets) dried yeast
80 g (? cup) caster sugar
2 tsp mixed spice
1 tsp ground cinnamon
½ tsp salt flakes
180 g (1 cup) currants
40 g butter
300 ml milk
2 eggs, lightly beaten

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

To serve

Butter, jams and conserves

Miele accessories

27 cm round baking tray

METHOD

Bun dough

1. Combine flour, yeast, sugar, spices, salt and currants in a large bowl.
2. Melt butter in a small saucepan over medium heat, induction setting 5.
3. 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.
4. In a stand mixer with the dough hook attached, mix the dough until it almost comes together, and then knead for 8 minutes.
5. Turn dough out onto a floured surface. Knead for an additional 1 minute, or until dough is smooth.
6. 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.
7. Punch dough down to its original size. Knead for 30 seconds on a lightly floured surface until smooth. Divide into 16 even portions and shape each portion into a ball.
8. Place balls onto a round or rectangular baking tray, about 1 cm apart. Place into the oven on Prove yeast dough and prove for 30 minutes, or until buns double in size.
9. Pipe flour paste over tops of buns to form crosses.
10. Preheat the oven on Moisture Plus with Conventional at 175°C with 2 manual bursts of steam.
11. Place the buns into the oven on shelf position 2, releasing a burst of steam immediately and a second burst at 10 minutes. Bake for 30 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.
2. Spoon into a small snap-lock bag and snip off one corner to create a piping bag.

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 flavour combinations

Apple and cinnamon

- Add ½ cup roughly chopped dried apples and zest of 1 lemon. Reduce the mixed spice to 1 tsp and increase cinnamon to 2 tsp.

Chocolate chip

- Add 2 tbsp cocoa powder to the mix and substitute choc chips for the dried fruit.

Date and walnut

- Remove the currants and add ¾ cup chopped dates and ? cup chopped toasted walnuts.

Alternative appliance method

Oven without Moisture Plus

- 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.

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 in a 45 cm oven, or shelf level 2 in a 60 cm combi steam Pro oven.

Hints and tips

- You can make mini hot cross buns by dividing the dough into 32 and reducing the cooking time.
- 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.