



Hot Cross Buns

This spiced, sweet bun is traditionally eaten on Good Friday, but any other day is good too! Made with our [All-Purpose Flour Artisan Blend](#).

Note: this recipe was updated on 3/23/17. Ingredient amounts have changed.

Yield: About 24 buns

Ingredients

DOUGH

- 1¾ cup warm milk (105° max)
- 5 tsp active dry yeast
- 1 tsp sugar
- 3½ cups [Pamela's All-Purpose Flour Artisan Blend](#) (490g)
- ½ cup sugar
- 1½ tsp ground allspice
- ½ tsp cinnamon
- 2 tsp salt
- ½ cup plus 2 TBSP cold butter
- 2 eggs, large
- ⅓ cup dried cherries or other dried fruit, roughly chopped if large
- ⅓ cup dried apricots or other dried fruit, roughly chopped if large
- ⅓ cup dried currants
- ⅓ cup golden raisins
- zest of 1 orange, finely grated
- zest of 1 lemon, finely grated
- 2 TBSP oil for oiling hands and rolls

GLAZE

- 3 TBSP superfine granulated sugar
- 1 egg, large

FROSTING

- 2 TBSP butter, very soft
- ½ cup powdered sugar
- 1 TBSP milk or orange juice

Directions

DOUGH

In a small bowl stir together milk, yeast, and 1 tsp. sugar. Let mixture stand 5 minutes, or until foamy.

In the bowl of stand mixer whisk together flour, allspice, cinnamon, salt, and 1/2 cup sugar. Cut

butter into small pieces and cut into flour mixture until mixture resembles coarse meal. Lightly beat eggs together. Make a well in center of flour mixture and pour in yeast and egg mixtures, currants, raisins, cherries, and zests. Mix on medium until dough comes together, about a minute.

Spray with non-stick spray and line a 9 x 13-inch pan with parchment. Divide dough into 15 equal pieces (about 105 gr.), or use a 2 ½ -inch well-sprayed scoop to form dough balls. Roll lightly in hands to form smooth ball and place in pan, almost touching. Cover with plastic wrap, not letting plastic touch the rolls. Let buns rise, covered, in a warm place until doubled in bulk, about 60 to 90 minutes.

Preheat oven to 400°. While buns are rising, lightly beat remaining egg with superfine sugar to make an egg glaze. Bake buns in upper third of oven until mostly golden, about 24 to 28 minutes. Remove pan from oven, brush buns lightly with egg glaze, and return pan to oven for about another 10 minutes, until dark golden across the tops. Transfer to a rack to cool slightly.

FROSTING

Mix softened butter with powdered sugar, and then add milk or orange juice. Use a spoon or a pastry bag to squeeze out frosting and form the cross on the top of the buns. Serve buns warm or at room temperature.

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Chef's note: Feel free to substitute citron or other dried fruits for the raisins and currants.

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