

Maria's Hot Cross Bun Ring with Spiced Honey Butter



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Ingredients:

300 mls milk

50 g butter

500 g strong white bread flour

1 teaspoon cinnamon

85 g caster sugar

2 sachets easy blend fast action dried yeast

1 teaspoon salt

1 large egg

100 g dried mixed fruit

For the crosses

75g plain flour

For the glaze

2 tablespoons honey

$\frac{3}{4}$ teaspoon cinnamon

$\frac{1}{4}$ teaspoon ground ginger

For the spiced honey butter

200 g softened butter

1 $\frac{1}{2}$ teaspoons cinnamon

$\frac{1}{2}$ teaspoon ginger

4 tablespoons honey

Method:

1. Warm the milk until steaming then remove from the heat and add the butter. Stir gently until the butter has melted then leave to cool to hand temperature.

2. Place the flour, cinnamon, sugar, yeast and salt into a large mixing bowl.

3. Beat the egg with a fork and add to the flour along with the warmed milk. Mix with a table knife until a sticky dough is formed.

4. Tip the dough onto a lightly floured work surface and knead until smooth and elastic. The finished dough should bounce back when pressed with your finger.

5. Place the dough back into a clean oiled bowl and cover with oiled cling film. Leave to rise for at least one hour until it has doubled in size.

6. Tip your dough back onto a lightly floured work surface and knead again to knock out any large air bubbles. Make the dough into a large disc then tip the dried fruit into the centre and fold the edges of the dough over. Carefully knead again until all the fruit is evenly distributed throughout the dough.

7. Divide the dough into 11 equal pieces (to represent the 11 faithful apostles!) and shape each piece into a smooth ball.

8. Arrange the balls onto a lightly floured baking tray in a neat circle leaving a small gap between each.

9. Cover again with oiled cling film and leave for a further hour until doubled in size again. Heat the oven to 180 c.

10. Mix the plain flour with enough water to make a thick paste then transfer to a disposable piping bag.

11. Snip off the corner and use the paste to pipe crosses over each bun. The easiest way to do this is to pipe one large circle around the ring then put a line across the middle of each bun.

12. Bake for 20 – 25 minutes until golden and hollow when tapped underneath.

13. Whilst the buns are cooking make the spiced butter by beating together the butter, spices and honey using an electric hand whisk. Spoon into a small bowl to serve in the centre of the ring.

14. Finally, gently warm the honey, cinnamon and ginger for the glaze - the easiest way to do this is in a small dish in the microwave – then brush over the hot cross bun ring taking care to coat all sides.