

OUR RECIPE

INGREDIENTS

Iced Fruit Bun (Hot Cross Bun)

For 6 Fruit Buns

170g Bread mix

110ml Warm water (use boiled water cooled with a cold water 30 degrees)

14ml Vegetable oil

14g Icing sugar

82g Dried fruit

METHOD

1. Add oil and water together in a jug
 2. Add the bread mix and icing sugar to a bowl
 3. Add the oil and water little by little to the bowl of dry ingredients, kneading and mixing into a dough
 5. Add the dried fruit towards the end and make sure all the dried fruit is encapsulated into the dough
 6. Shape the dough into 6 similar sized balls and place on a baking tray
 7. Mark with a cross in the top of each bun with a sharp knife
 8. Cover and leave to prove in a warm place until doubled in size
 9. Bake at 220 degrees C or gas mark 7 for 10-15 minutes
 10. Leave to cool and enjoy!
- Glaze optional with additional water and icing sugar

