



**BOSCHENDAL**

FOUNDED IN 1685

## *Our farm-style* **HOT CROSS BUNS**

*“Smells like Easter &  
tastes like a warm hug”*

### INGREDIENTS

#### FOR THE BUNS

|          |                   |        |                  |
|----------|-------------------|--------|------------------|
| 675g     | white bread flour | 1 tsp  | ground all spice |
| 80g      | light brown sugar | 375ml  | water            |
| 20g      | salt              | 2 bags | rooibos tea      |
| 1 sachet | instant yeast     |        |                  |
| 75g      | butter, melted    |        |                  |
| 200g     | raisins           |        |                  |
| 2 tsp    | ground cinnamon   |        |                  |

#### CROSS MIXTURE

|      |              |
|------|--------------|
| 100g | cake flour   |
| 20g  | castor sugar |
| 100g | warm water   |

#### GLAZE

|      |              |
|------|--------------|
| 200g | milk         |
| 80g  | castor sugar |

### METHOD

1. Make a strong tea with the tea bags and water.
2. Put the raisins in a bowl and pour the hot tea over. Let the fruit soak for an hour.
3. Put the flour, light brown sugar, salt and instant yeast in a big bowl. Add butter and rub in.
4. Strain the fruit, keeping the tea.
5. Add the tea to the flour and mix to form a dough, adding a bit more water if the dough is too stiff.
6. Turn the dough out onto a lightly floured surface and knead until smooth.
7. Add the fruit and the spices to the dough and knead it again until all the fruit and spices are incorporated.
8. Place the dough into a lightly oiled bowl, cover and leave in a warm place to rise until doubled in size. Room temperature is normally sufficient in summer.
9. Turn the dough out onto a lightly floured surface and divide into 14/15 pieces of 100g each.
10. Roll these into balls and place in a greased baking tin. Cover and leave to rise until doubled in size.
11. Preheat the oven to 180°C. In the meantime, make the mixture for the crosses as well as the glaze.
12. For the cross mixture, combine the water, flour and sugar to form a pipeable paste. Put the mixture in a piping bag and keep at room temperature.
13. For the glaze, put the milk and sugar in a small saucepan and bring to a boil. Boil for 2 - 3 minutes, remove from the heat and keep aside.
14. When the buns have doubled in size, snip a small hole in the piping bag and pipe crosses on top of the buns. Bake for about 15-20 minutes or until golden brown. As soon as they come out of the oven, brush the hot buns with the glaze.