

‘HOT CROSS BUNS’ FUN IN THE KITCHEN



**WHO DOESN'T LOVE A HOT CROSS BUN
ESPECIALLY WHEN CHOCOLATE IS INVOLVED TOO!**

Please take photos and/or videos and share them with me:
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NB: They could be shared online or on social media

Watch Mrs Duff and Mr Thomas' Hot Cross Bun video lesson here
https://drive.google.com/file/d/1MOWI6_77jYUe9neSuDBqQZlqs7MLMi8b/view?usp=sharing

Chocolate Chip Hot Cross Buns

400g strong white bread flour, plus extra for dusting
7g sachet fast-action dried yeast
50g golden caster sugar, plus 1 tsp
1 tsp mixed spice
1 tsp ground cinnamon
250ml warm milk
1 medium egg, beaten
50g butter, melted, plus extra for greasing
100g chocolate chip (milk or dark, whichever you prefer), or currants or raisins
50g plain flour

Put the strong flour, yeast, caster sugar and ½ teaspoon of salt in a bowl with the spices and mix. Make a well in the centre and pour in the milk, egg and butter. Start mixing with a spoon and finish with your hands. If the dough is too dry, add warm water, or extra flour if it's wet. Now knead the dough on a floured surface for 10 minutes until it becomes smooth and springy. Put the dough back in a lightly floured bowl and leave to rise until doubled in size – this will take 1 to 2 hours.

Tip the dough onto a lightly floured surface and flatten. Scatter over the chocolate chips (or dried fruit), and knead the dough a few more times. Divide it into 8 even portions – halve the dough, then halve each portion twice more. Roll each portion into a smooth round and place on a greased baking sheet in 2 rows of 4, leaving some room between each bun for it to rise. Cover with a tea towel again and leave in a warm place to prove for 20 minutes, until almost doubled in size again or just touching.

Heat oven to 200C. Mix the plain flour with 1 teaspoon sugar and 4-5 tablespoons of water to give you a thick paste. Spoon into a piping bag and pipe white lines on the buns to make crosses. Bake for 20 minutes until they are light brown. DELICIOUS!

If you have any leftover or want to try some recipes using hot cross buns, try one or all of the recipes below:

Spiced French Toast

60g soft butter
2 teaspoons cinnamon
2 eggs, beaten
100ml milk
4 hot cross buns, split in half
Vanilla ice cream and maple syrup, to serve

Mix 45g of butter with half the cinnamon and mash together. Beat together the egg, milk and remaining cinnamon. Sandwich 2 slices of hot cross bun together with half the cinnamon butter and repeat with the remaining two slices.

Dip in the egg mix and leave to soak for a few seconds. Heat the butter in a frying pan until foaming. Cook the hot cross buns for 1-2 minutes each side until light golden. Press down on them as you cook. Serve each portion topped with a scoop of ice cream and a drizzle of maple syrup, if you like.

Hot Cross Bun Granola

3 hot cross buns
50g butter, melted
2 tablespoons golden caster sugar
2 tablespoons vegetable oil
2 tablespoons honey
1 teaspoon vanilla
Zest of an orange
2 teaspoons cinnamon
50g sunflower/pumpkin seeds
50g oats
50g dried berries

Pre-heat oven to 190C. Tear apart the hot cross buns into small chunks onto a baking sheet and pour over the melted butter and sugar. Bake for 10-12 minutes until golden, giving a shake up half way through. In a large bowl, mix together the honey, oil and vanilla. Add the orange zest, seeds, oats, and cinnamon. Mix well so everything is evenly coated. Once the hot cross bun pieces are toasted, remove the tray from the oven and add the honey mixture to the tray. Pack the whole mixture tightly into the tray. Place the baking sheet back in the oven for another 10-15 minutes, baking until it looks and smells slightly toasted. Once out of the oven, leave to cool then use a spatula to break apart the granola, leaving the pieces as big or small as you would like. Now you can add the fruit to your mix. Store the granola in an air tight container. It should last up to a month.

Hot Cross Bun Brownies

175g salted butter
80g golden syrup
280g golden caster sugar
1 tablespoon ground cinnamon
1 tablespoon freshly grated nutmeg
320g dark chocolate (70% cocoa), chopped into small pieces
4 medium free-range eggs, beaten
70g plain flour
2-3 hot cross buns, split, toasted and cooled

Melt the butter and syrup in a large saucepan over a medium heat. Add the sugar and spices, then simmer for 3-4 minutes until dissolved. Take off the heat, add the chocolate and mix with a wooden spoon. Add the beaten egg and mix in until smooth. Finally, add the flour and beat until incorporated. Line a 20cm square tin with baking paper. Tear the toasted hot cross buns into rough 2cm square pieces and scatter them into the tin. Heat the oven to 180C. Spoon the brownie mix into the tin and allow to stand for 15 minutes so the mix settles over and into the buns.

Bake for 35-40 minutes until gently set and wobbly in the middle. Don't be tempted to leave the brownies in the oven longer than the cooking time as they'll become dry.

Allow to cool, then chill overnight. The next day, turn out, remove the baking paper and trim the edges (for nibbling!). Turn the right way up and cut into squares to serve. A knife dipped in hot water will make this much easier

Hot Cross Bun Caramel - makes 4 x 150ml jars of caramel

250g salted butter

1 teaspoon grated nutmeg

½ teaspoon ground ginger

250g light muscovado sugar

1 teaspoon Maldon sea salt, crushed well

135g (around 2) hot cross buns, broken up into small pieces

250ml double cream

50g good quality milk chocolate, broken into squares

Put the butter and spices in a medium-size pan over a medium heat. Add the sugar and sea salt, mix well with a wooden spoon and bring to a gentle simmer. Stir the broken-up hot cross buns into the caramel, bring back to a simmer, then simmer gently for 2 minutes, stirring and breaking up the hot cross buns more as you stir. Remove from the heat, add the cream and whisk well (once you've whisked, the hot cross buns should have more or less disintegrated). Add the milk chocolate and then mix until melted and combined into the sauce. Take off the heat and leave to cool for 5 minutes.

Pour the sauce into sterilised jars, put on the lids and leave to cool completely.

To store...label and store in a cool place away from sunlight. The caramel will last for 3 months unopened but only a few minutes once opened. Once opened, store in the fridge.