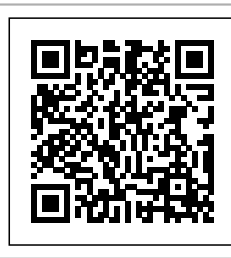


Hot Cross Buns



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Recipe by: Laura Vitale

Makes 16

Prep Time: 2 hours 0 minutes

Cook Time: 25 minutes

Ingredients

- 1 Envelope of Yeast (2 ¼ tsp)
- 1 cup of Milk
- 3 ¾ cups of All Purpose Flour
- ½ cup of Granulated Sugar
- 2 tsp of Pumpkin Pie Spice
- 2/3 cup of Currants
- 3 Tbsp of Candied Citrus Peel
- 1 tsp of Salt
- 1 tsp of Lemon Zest
- 1 Tsp of Orange Zest
- ¼ cup of Unsalted Butter, melted
- 2 Eggs
- Egg wash, one egg beaten with some milk or water.
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For the icing:

- 1 ½ cups of Powdered Sugar
- 1 Egg White
- Some Whole Milk, if needed

1) In a small bowl, add the milk and sprinkle in 1 tsp of the sugar and the yeast, stir for a second and let it sit for a few minutes or until it turns foamy.

2) In the bowl of a standing mixer, fitted with a paddle attachment, add the flour, salt, pumpkin pie spice, the zest of the lemon and orange, and remaining sugar. Mix all the dry ingredients together briefly and set aside.

3) In a large measuring cup, whisk together the butter and eggs and add this mixture to the flour mixture along with the yeast and milk mixture.

4) Mix on medium-low until everything comes together and you have a sticky mixture, then with the speed on low, allow the dough to knead for about 4 minutes or until its a bit smoother.

5) Add in the currants and citrus peel and mix everything together long enough to incorporate the currants and citrus peel throughout.

6) Dump the dough onto your work surface and shape it into a ball.

7) Place it in a slightly oiled bowl and make sure you coat the top with a little oil as well (vegetable oil or any other flavorless oil) cover the bowl with plastic wrap and place it somewhere warm to rise for a couple of hours or until doubled in volume.

8) Once the dough has risen, dump it onto a lightly floured surface and kneed it for just a minute. Cut the dough into 16 equal pieces and shape each one into a ball.

9) Line a couple baking sheets with parchment paper and lay the balls of dough seam side down onto the prepared baking sheets. Cover the rolls with some lint free kitchen towels and place them somewhere warm to rise again for about 45 minutes to an hour.

10) Meanwhile, when youre about ready to bake them, preheat your oven to 375 degrees.

11) Once the rolls have risen, brush them well with the egg wash and bake them for 20 to 25 minutes or until golden brown all over. Place them on a cooling rack to cool.

12) Meanwhile as they cool, make the royal icing.

13) Mix the egg white and powdered sugar with a hand held electric whisk until you have a thick glaze consistency (you might have to add a tablespoon or so of milk to achieve the right consistency)

14) Either carefully spoon it over the rolls making an x on top or place the icing in a large zip lock bag, snip off one of the corners (a very small snip) and pipe it over the top.

Enjoy!

