



Spiced Hot Cross Buns with Candied Citrus, Apricot & Morello Cherry

Recipe: Julie Kettyle, The Agrarian Kitchen Photo: Anna Critchley

INGREDIENTS

Milk Roux (Tangzhong)

- 165ml milk
- 33g baker's flour

Bun Dough

- 367g baker's flour
- 211g plain (all-purpose) flour
- 68g caster sugar
- 30g milk powder
- 12g instant yeast
- 9g fine salt
- 180g prepared milk roux (see above)
- 75ml milk
- 70g whole egg
- 61g unsalted butter, softened

Fruit & Spice Mix

- 65g candied cumquat or mixed citrus, finely diced
- 150g dried apricot, finely diced
- 70g dried Morello cherries
- 4 tsp mixed ground spice (cinnamon, nutmeg, clove, star anise, caraway)

Cross Paste

- 65g plain flour
- 90–130ml water

Glaze

- Apricot jam, warmed and loosened with a little water



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DIRECTIONS

1. For the milk roux, whisk milk and flour in a small saucepan until smooth. Cook over medium heat, whisking constantly, until thickened and the mixture reaches 65°C. Remove from heat and cool completely.
2. Combine flours, sugar, milk powder, yeast and salt in the bowl of a stand mixer fitted with a paddle attachment. Add cooled roux, milk and egg. Mix on low-medium speed for 6 minutes until a rough dough forms.
3. Meanwhile, combine butter, spices and all dried fruit in a bowl, mixing gently to distribute evenly.
4. With the mixer on low speed, add the butter and fruit mixture a tablespoon at a time, allowing each addition to fully incorporate before adding the next. Increase speed to medium and mix for 6 minutes, then high speed for at least 3 minutes, until the dough is smooth and elastic. Shape dough into a tight ball and place in a lightly oiled bowl. Cover with a tea towel and leave in a warm place for 1 hour, or until slightly risen.
5. Divide dough into 80g portions. Shape each into a smooth, tight ball and place on a lined baking tray, about 5cm apart. Cover loosely with a tea towel.
6. Leave in a warm place for 2-3 hours, or until doubled in size and the buns are just touching.
7. For the cross mix, whisk flour and enough water to form a thick, pipeable paste (similar to a glue-like consistency). Transfer to a piping bag.
8. Preheat the oven to 180°C (fan-forced 170°C).
9. Pipe crosses over the buns. Bake for 10-12 minutes or until golden and the internal
10. temperature reaches 90°C.
11. Brush hot buns with warmed apricot jam. Cool slightly in the tray before serving.
12. Serve warm, split and generously spread with a good butter - measure with your heart!



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