

# ***Hot Cross Bundts***

## ***Ingredients***

### *Buns ~*

- 400ml milk
- 120g butter, roughly chopped
- 750g bread flour
- 75g sugar
- 2 x 7g yeast sachets
- 2 teaspoons ground cinnamon
- 2 teaspoon mixed spice (see recipe below)
- 50g mixed peel (or the zest of one orange and one lemon)
- 80 g raisins
- 80 g currants
- 1 egg, at room temperature
- 1 teaspoon salt

### *Spice Glaze ~*

- 125g sugar
- 50ml water

### *Crosses ~*

- 120g powdered sugar
- 20ml milk

### *Mixed Spice Recipe ~*

- 20g ground allspice
- 20g ground cinnamon
- 20g ground nutmeg
- 5g ground cloves
- 5g ground coriander
- 5g ground ginger
- 2g ground star anise

## ***Preparation***

### *Buns ~*

1. Place milk and butter in a small saucepan over medium–low heat and stir until melted, cool slightly. Place flour, sugar, yeast, spices, dried fruit, mixed and salt in the bowl of an electric mixer fitted with a paddle, stir until fully combined.
2. Add egg and milk mixture, stir until fully incorporated.
3. Change to a dough hook and knead for approximately 7 minutes or until smooth and elastic, adding a little more flour as needed.
4. Whilst dough is kneading, prepare bundt pan(s) - I used this [mini bundt pan](#) and a [regular bundt pan](#) - by spraying them with baking spray.
5. For the mini bundts, use a scale to weigh out 100g of the dough, roll gently in a ball, and then shape into a log that is long enough to fit around the center tube, and gently press to join the two ends.

6. For the regular bundt, using the remaining dough, roll into a ball and then into a log to fit around the center tube, and gently press to join the two ends.
7. Cover the mini bundt pan and the regular bundt pan with plastic wrap, and then place in a warm, draught-free area for one hour or until the dough doubles in size.
8. Whilst the dough is rising, preheat oven to 205°C.
9. Once the dough is ready place the oven and bake for 10 minutes, then reduce heat to 190°C and bake for a further 10 minutes (keep an eye on the smaller bundts to ensure that the tops do not burn).
10. Remove bundts from pans and place on a cooling rack, allowing to cool fully in preparation of being glazed and piping crosses on top.

#### *Spice Glaze ~*

1. Place sugar and water in a small saucepan over medium heat and bring to a simmer, stirring to dissolve sugar.
2. Remove from heat and cool slightly.
3. Brush buns generously with glaze.

#### *Crosses ~*

1. Mix together confectioners' sugar and milk to form a thick frosting.
2. Pipe an X on each glazed, cooled bundt.

#### *Mixed Spice ~*

1. Add all of the spices to a bowl and whisk until combined.
2. Store in an airtight container.