

## Recipe courtesy of BBC Good Food Magazine

Prep: 40 mins plus rising and proving

NB Eat on day of baking or toast the next day.

### Chocolate & Spice Hot Cross Buns

#### Ingredients

For the dough and crosses

- Zest and juice of 1 large orange
- Sunflower oil for greasing
- 225ml/8fl oz semi-skimmed milk
- 50g/2oz unsalted butter plus extra for greasing
- 1 large egg
- 450g/1lb strong white bread flour plus extra for dusting
- 2 tsp fast-action yeast
- 50g/2oz golden caster sugar

For the flavouring and glaze

- 140g/5oz raisins
- 100g/4oz dark chocolate (73%) buttons
- 1tsp ground cinnamon
- 4 tbsp golden caster sugar

100g/4oz plain flour

#### Method

- Heat the milk in a pan until steaming. Remove from the heat and add the butter.
- After a couple of mins beat in the egg and half the orange zest
- Mix the strong flour, yeast, 1tsp salt and sugar in a bowl then tip in the “just warm” liquid and stir to make a soft dough with no dry patches
- Flour the work surface and knead the dough for 5 mins until smooth and elastic
- Oil a large bowl, sit the dough inside it and cover with oiled cling film
- Rise in a warm place until doubled in size
- Put the raisins and half the orange juice in a small pan and simmer for a few minutes before allowing to cool completely
- Put the chocolate, cinnamon and 2 tbsp sugar into a food processor and pulse until finely chopped. Mix in the rest of the orange zest.
- Turn out the risen dough onto a floured surface and press it out to approx. A4 size
- Scatter the dough with the chocolate mix and soaked (and drained) raisins and fold into a ball, knead well for a few minutes to incorporate the ingredients
- Grease and line a large baking sheet with baking parchment
- Divide the dough into 12 equal pieces and shape each bun into a purse shape with a smooth surface at the bottom



- Place the buns smooth-side up onto the baking sheet leaving room for rising
- Cover loosely with oiled cling film and prove in a warm place for 30-45 mins or until dough has risen and doesn't spring back quickly when prodded gently
- Heat the oven to 190C /170 fan
- To make the paste for the crosses, gradually stir 6-7 tbsp water into the plain flour to make a smooth, thick paste and put into a food bag. Snip off the corner to about 5mm
- Pipe the crosses onto the buns and bake for approx. 20-25 mins until the buns are golden brown
- Mix the rest of the orange juice with the remaining sugar and let it dissolve. Brush the syrup over the buns whilst still hot then leave to cool