



Easter Hot Cross Buns

These Hot Cross Buns are deliciously soft, lightly sweet, and spiced with cinnamon, nutmeg, and dried fruit. The buns are often served warm with some butter, perfect as a treat during Easter! Make these delicious warm buns with Wilton's recipe and enjoy the delightful warm aroma in the kitchen.

Boodschappenlijstje



Dr. Oetker Yeast 3x 7g

1-50-100101
€1.05



LorAnn Clear Artificial Vanilla Extract
118ml

L3020
€6.49



Wilton Disposable Decorating Bags
40cm pk/12

03-3102
€6.85



Wilton Recipe Right Rectangular Pan
33x22,9cm

03-0-0039
€6.95



Wilton Decorating Tip Round #004

02-0-0297
€1.65



Wilton Recipe Right Non-Stick Cooling
Grid 40x25cm

03-3136
€6.85



FunCakes Bake Release Spray 200ml

F54100
€4.99

Ingredients

- LorAnn Vanilla Extract ¼ teaspoon 04-0-0069
- Oetker Yeast 2 packets 1-50-100101
- 75 grams dried raisins
- 60 ml hot water
- 540 grams flour + a little extra for sifting
- 5 tablespoons cinnamon
- ¼ teaspoon nutmeg
- 300 ml warm milk
- 50 grams granulated sugar
- 3 eggs (approx. 50 g each)
- 113 grams unsalted butter
- 5 teaspoons salt
- 1 teaspoon lemon zest
- 125 grams powdered sugar
- 1-2 tablespoons milk

Supplies

- Wilton Disposable Decorating Bags 40cm pk/12
- Wilton Recipe Right Oblong Cake Pan 33 x 22,9 cm
- Wilton Decorating Tip #004 Round
- Plastic wrap

Step 1: Hydrate the raisins

Place the raisins in a small bowl and pour hot water over them to hydrate. Let the raisins sit in the water for about 10 minutes until they soften. Then drain them before using.

Step 2: Prepare the dry ingredients

In a medium bowl, stir together the flour, cinnamon, and nutmeg.

Step 3: Prepare the wet ingredients

In a large bowl, stir together the warm milk, yeast, and 1 tablespoon of granulated sugar. Let this mixture stand for 5 to 10 minutes, or until foamy. Add the butter, the remaining 3 tablespoons of granulated sugar, 2 eggs, lemon zest, and salt. Use an electric mixer with the dough hook attachment and mix everything on medium-high speed until combined.

Step 4: Add the dry ingredients

Gradually add the flour mixture to the wet mixture. Continue mixing on medium-high speed until a smooth, elastic dough forms. This should take about 2 to 5 minutes. Finally, add the raisins, along with any remaining water. Continue mixing until everything is combined and smooth.

Step 5: Prepare the dough for the first rise

Spray a large bowl with non-stick spray (you can also grease the inside with butter if you prefer). Shape the dough into a ball and place it in the greased bowl. Turn the dough ball a few times in the bowl to ensure all sides are greased. This prevents your dough from drying out. Cover the bowl with plastic wrap and place it in a warm place to rise. Let the dough rise until it has doubled in size, about 45 to 60 minutes.

Step 6: Prepare the dough for the second rise

Spray the baking pan with non-stick spray. Once your dough has doubled in size, punch it down to release some air. Divide the dough into 12 equal pieces, about 100 grams each. Shape each portion into a ball and place the dough balls in your greased baking pan. Cover the baking pan with plastic wrap and place it back in a warm place to rise again, until the dough balls have doubled in size, about 30 to 45 minutes.

Step 7: Bake the buns

Meanwhile, preheat your oven to 190°C. Once your buns have doubled in size, remove the plastic wrap. In a small bowl, beat the remaining egg with 2 tablespoons of water. Lightly brush the egg mixture over the buns. Bake your buns for about 20 to 25 minutes until the bread is golden brown and sounds hollow when tapped. Let them cool in the pan for about 10 minutes, then remove them from the pan and let them cool completely on a rack before decorating.

Step 8: Decorate the buns

To prepare the glaze, mix the powdered sugar with 1 tablespoon of milk. Add more milk if necessary until a smooth, thick glaze forms. Transfer the glaze to a piping bag or resealable plastic bag and pipe a cross on each bun.

Step 9: Enjoy these delicious Easter buns!

This recipe is made possible by Wilton.