

SOURDOUGH HOT CROSS BUNS

For the Buns

500g Allinson's Strong White Bread Flour
3 tsp Mixed spice
0.5 tsp Ground nutmeg
60g Billington's golden caster sugar
1.25 tsp Salt
50g Butter (chilled & cubed)
125g Sultanas
50g Chopped mixed peel
1 Egg
100ml Sourdough starter
200ml Warm water

For the Crosses

50g Allinson's plain white flour
To mix Cold water

For the Glaze

25g Billington's golden caster sugar
50ml Water
0.5 tsp Mixed spice

Step 1:

To make the dough, place the flour and spices into a large mixing bowl and stir in the sugar and salt. Rub in the butter with your fingertips. Once this is done, stir in the sultanas and mixed peel.

Step 2:

Make a well in the centre of your mixture and crack the egg into it. Then add the sourdough starter and most of the water. Begin to mix. If the dough is too dry, add the remaining water. You're aiming for a soft and slightly sticky dough.

Step 3:

Turn out the dough and knead gently, until smooth and elastic and no longer sticky, this should take between 5-8 minutes.

Step 4:

Lightly oil a bowl and place the dough into it. The oil will stop the dough from sticking to the sides as it proves. Cover and leave in a warm place to rise for about 12 hours.

Step 5:

Turn out, and lightly knead again. Divide the dough into 12 and roll each piece into a ball. Place on a greased baking sheet about 2cm apart. Slip the tray inside a large carrier bag

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or cover loosely with cling film, and leave in a warmish place for 10-12 hours or overnight until doubled in size.

Step 6:

Preheat the oven to 190°C/180°C Fan/ gas mark 5. While the oven preheats, it's time to make your crosses.

Step 7:

In a small bowl, place the flour and enough water to mix to a soft paste. Once you've got the desired consistency, spoon it into a piping bag. Use the piping bag to put a cross on each bun.

Step 8:

Bake your buns for 20-25 minutes until they're well risen and golden. While they're in the oven, it's time to make your glaze. Place the sugar and water in a small pan and heat gently stirring until the sugar dissolves.

Step 9:

Once the buns are cooked transfer to a wire rack placed over a tray or baking sheet then brush the tops with the sugar glaze.

<https://www.bakingmad.com/recipes/sourdough-hot-cross-buns>