THE J.M. SMUCKER Co

Hot Cross Buns

Prep Time	Cook Time	Serves	Difficulty
25 mins	15 mins	12	N/A

Ingredients

- **Dough:**
- 1 cup (250 mL) milk
- 1 egg, beaten
- 1/4 cup (50 mL) granulated sugar
- 1/4 cup (50 mL) butter
- 3 1/2 cups (875 mL) **Robin Hood®** Best For Bread Homestyle White Flour

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- 1 tsp (5 mL) cinnamon
- 1/2 tsp (2 mL) cloves
- 1/4 tsp (1 mL) nutmeg
- 1 1/4 tsp (6 mL) salt
- 1 1/4 tsp (6 mL) bread machine yeast
- 1/2 cup (125 mL) raisins
- 1/4 cup (50 mL) chopped, mixed candied peel
- **Glaze:**
- 1 egg, beaten
- 1 tbsp (15 mL) water
- **Icing:**
- 1/4 cup (50 mL) icing sugar
- 1 tsp (5 mL) milk

Directions

Step 1:

Add ingredients to machine according to manufacturer's directions.

Step 2:

Select Dough cycle.

Step 3:

Add raisins and mixed candied peel at "add ingredient" signal. When dough cycle is complete, remove dough to floured surface. Cover with tea towel and let rest for 5 minutes.

Step 4:

Divide dough into 12 equal portions. Roll each into a ball. Place balls 2" (5 cm) apart on greased baking sheet and flatten slightly. Cover with tea towel. Let rise in warm place (75°-85°F/24°-29°C) until doubled (30 to 40 minutes). With a very sharp knife or razor, make two cuts 1/4" (5 mm) deep on surface of buns in the shape of a cross. Combine ingredients for glaze and brush on buns. Let rise another 5 minutes.

Step 5:

Preheat oven to 375°F (190°C). Line a baking sheet with parchment paper.

Step 6:

Bake in preheated oven for 12 to 15 minutes, or until golden brown. Cover with foil if overbrowning occurs. Remove from baking sheet and cool on wire rack. Combine ingredients for icing and drizzle over cooled buns.

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