



# HOT CROSS BUNS

## Ingredients

### Group 1

Ingredient	KG	%
Flour	5.000	100.00
Salt	0.080	1.60
Sugar	0.400	8.00
BAKELS LIQUID IMPROVER	0.125	2.50
Optional: MASTERFAT	0.200	4.00
BAKELS INSTANT ACTIVE YEAST	0.120	2.40
Water (variable)	2.700	54.00

**Total Weight:** 8.625

### Group 2

Ingredient	KG	%
Cinnamon	0.025	0.50
Mixed Spice	0.065	1.25
APITO BUNSPICE ESSENCE	0.015	0.30

**Total Weight:** 0.105

### Group 3

Ingredient	KG	%
Mixed Fruit	1.800	36.00

**Total Weight:** 1.800

No time dough. Place Group 1 in machine bowl and develop thoroughly. Add Group 2 after 6 minutes of mixing. Add Group 3 and gently mix through (avoid fruit damage). Dough temperature 30-31°C. Allow dough to recover 5 minutes. Scale and mould as desired. Prove to slightly smaller proofheight to allow time for the piping of the crosses. Pipe on crosses before baking. Bake at 210°C. Use Bun Glaze for attractive finish.



## Category

[Bread & Rolls - Sweet Buns, Fruit and Spiced Buns](#)



## Finished Product

[14.5 dozen buns scales at 60 g](#)