

Barnsley Museums Festival: Hot Cross Buns



50g butter
300ml full fat milk
500g bread flour
7g packet fast acting yeast
75g caster sugar
1 apple peeled, cored and chopped finely
2tbs oil
1 egg beaten
75g sultanas
50g mixed peel
1 tsp ground cinnamon
zest of an orange

For decoration:
flour, water and
apricot jam



Weigh out all your ingredients.



Warm the milk in a pan, take off the heat, add the butter and leave to cool a little.

Place the flour, sugar, spices, and yeast in the bowl and mix together.

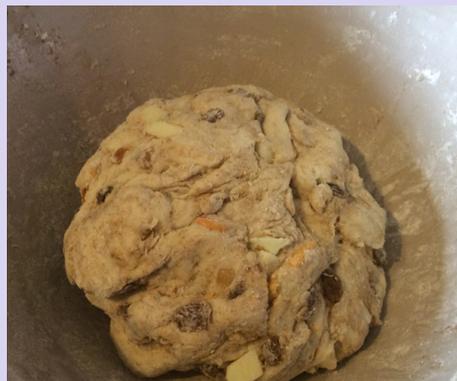


Make hole in the centre of the dry ingredients, then pour your milk mixture into the hole, add your beaten egg and mix together into a dough.

Contains gluten,
milk and egg
unless using
alternatives



Take the mixture out of the bowl and knead on a floured surface. Place the mixture back in the bowl, cover with oiled cling film and leave to rise for one hour. Your mixture will double in size.



Add the cinnamon, sultanas, mixed peel, zest of orange and chopped apple. Knead the mixture with your hands.

Place back in the bowl, covered with oiled clingfilm and leave to rise for 1 hour.

Preheat oven to Gas Mark 6. Tip the dough out onto a floured surface knead and split into 8 buns.



To make a cross. Mix water and flour together to make a paste, use a piping bag or zip lock bag with the end cut off to add you cross mark.

Bake in the centre of your oven, Gas Mark 6 for 25 mins.

Melt the apricot jam and brush all the hot cross buns with the jam to glaze them.



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