



Total: 2h 10min  
Preparation: 1h 50min



20 piece(s)



medium

## Ingredients

### Dough

30 g fresh yeast or 2tsp dry/instant yeast  
620 g bakers flour  
50 g sugar  
380 g Milk  
1.5 tsp salt  
1-2 tsp cinnamon  
1-2 tsp mixed spice  
60 g Butter  
1 egg  
180 g  
sultanas/currents/cranberries etc

### Paste for Crosses

90 g bakers or plain flour  
100 g water  
1 pinch salt  
1 tbsp olive oil

### Glaze

2 tbsp water  
2 tbsp sugar

## Preparation

### Dough

If you're using fresh yeast: In a small bowl cream yeast with 1tsp flour & 1tsp sugar and leave until it bubbles (5-10mins).

If you're using instant yeast then skip this step.

Measure flour, sugar, salt, cinnamon, mixed spice and butter into TM Bowl and mix 5sec/sp8. Set aside.

Add milk to TM bowl and heat 2.5min/37deg/sp1 or until temperature is reached.

As long as yeast mixture has bubbled from step 1 add it into the TM bowl with the milk. Mix 5sec/sp2-3. Leave it to sit in the bowl for 10-15mins until it becomes frothy. If you're using instant yeast add, along with 1tsp of sugar, to the TM Bowl with the warmed milk. Mix 5sec/sp2-3. Leave it to sit in the bowl for 10-15mins until it becomes frothy.



Add flour mix that you set aside and the egg to the TM bowl and mix 10-15sec/sp7 or until all ingredients are combined.

With MC on weigh sultana's (or whichever dried fruit you're using) onto lid.

Knead 3mins/  "Closed lid" /  "Dough mode". When there is about 1min to go remove MC so sultana's can fall into bowl. Help this process if necessary.

Set dough mix aside in a clean bowl and cover with plastic wrap or a clean cloth and stand in a warm place until dough doubles in size. Depending on the weather this can take from 40-60mins. I put my oven on 35deg and place the bowl in there if it is not a warm day.

Preheat oven to 200degC.

Punch down dough and then knead well. You can either put it back in your TM bowl and knead 3mins/  "Closed lid" /  "Dough mode" or knead well by hand for about 4mins.

Divide dough into 16-20 even sized portions. Form into balls and place them close together on a greased baking dish.

Stand in a warm place to prove for 20-30mins or until buns are 1.5 times their original size.

### Paste for Crosses

1. Place all paste ingredients into clean TM bowl and mix 30sec/sp4.
2. Pour into piping bag and pipe crosses onto buns.
3. Bake for about 20mins or until golden brown.

### Glaze

1. If you like your HCB's glazed then place water and sugar into TM Bowl and cook 2mins/100deg/sp4.
2. Brush buns with hot sugar syrup while still warm.