



## BOSTON BUN

TM 6  
TM 5  
TM 31



Total: 45min  
Preparation: 15min



2 piece(s)



easy

### Ingredients

#### Boston Bun

275 grams Luke Warm Water  
5 teaspoons Yeast  
550 grams bakers flour  
1 teaspoon salt  
2 teaspoons milk powder  
2 teaspoons bread improver  
65 grams sugar  
45 grams soft butter  
1 teaspoon cinnamon  
100 grams sultanas  
100 grams currants

#### Icing

75 grams Copha at room temperature  
150 grams icing sugar  
2 tablespoons water  
1 teaspoon Vanilla extract/essence

### Preparation

#### Dough

This recipe makes 2 buns.

1. Add all ingredients except fruit to bowl.
2. Mix 40 seconds, speed 3
3. Knead 7 minutes
4. Add fruit and knead for 1 minute.
5. Remove from bowl and Prove for 15 minutes in warm place
6. Knock down and divide dough in 2. Form 2 round balls and place on non stick tray to prove for upto 1 hour or until doubled in size.
7. Bake for 30 minutes at 180 Deg.

#### Icing

1. Place all ingredients in bowl and mix for 5 minutes on speed 3. Ice Boston Bun.



#### Caution:

Please note that the TM5 mixing bowl has a larger capacity than the TM31 (capacity of 2.2 liters instead of 2.0 liters for TM 31). Recipes for the Thermomix TM5 may not be cooked with a Thermomix TM31 for safety reasons without adjusting the quantities.

**Risk of scalding by spraying of hot liquids:** Do not exceed the maximum filling quantity and observe the filling level markings of the mixing bowl!

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Please observe the safety instructions in the Thermomix® instruction manual at all times.

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