

No Yeast Hot Cross Buns

Makes 4 - 6



Ingredients (allergens in bold)

- 100g self-raising **flour**
- 2 tablespoons **sultanas**
- 2 teaspoons mixed spice
- 1 tablespoon mixed peel
- 1 teaspoon brown sugar
- 100g Greek or **natural yogurt**
- **Milk** or maple syrup to glaze

For the cross:

- Plain **flour** & water (mixed to a paste)

Method

1. Preheat the oven to 180°C.
2. Line a baking tray with greaseproof paper.
3. In a bowl, add the flour, sultanas, mixed spice, mixed peel, and the sugar.
4. Mix until a dough has formed.
5. If the mixture is sticky, sprinkle some flour over the dough.
6. Split the dough into 4 and roll into balls.
7. Place the balls on the greaseproof paper.
8. To make the cross, put some flour and water into a small bowl and mix until you get a paste.
9. Roll into thin strips.
10. Make a cross on each bun.
11. Using a pastry brush or your finger, brush the hot cross buns with milk or maple syrup.
12. Bake in the oven for approx. 20 mins until golden brown on top. Enjoy!



Equipment

- Weighing scales
- Mixing bowl
- Small mixing bowl
- Tablespoon
- Teaspoon
- pastry brush
- baking tray
- Greaseproof paper

Recipe notes and tips

- Perfect recipe for a quick result!
- The maple syrup gives the bun a lovely shine once cooked.
- These hot cross buns can be frozen.
- Add in extra fruit such as dried cranberries or apricots for a varied taste!