

Hot Cross Buns

Yield: 31 pieces @ 88 g (3 oz) each

Dough:

Ingredients	Metric	Yield	Baker's %
Bread Flour	1000 g	36.64 %	100.0 %
Water	520 ml	19.06 %	52.0 %
Shortening	120 g	4.40 %	12.0 %
Granulated Sugar	100 g	3.66 %	10.0 %
Dough Conditioner	10 g	0.37 %	1.0 %
Milk Powder	50 g	1.83 %	5.0 %
Compressed Yeast	80 g	2.93 %	8.0 %
Salt	15 g	0.55 %	1.5 %
Eggs	100 ml	3.66 %	10.0 %
Raisins, golden	300 g	11.00 %	30.0 %
Raisins, dark	300 g	11.00 %	30.0 %
Orange Peel, candied	80 g	2.93 %	8.0 %
Vanilla Extract	4 ml	0.15 %	0.4 %
Bitter Almond Extract	2 ml	0.07 %	0.2 %
Lemon Extract	2 ml	0.07 %	0.2 %
Cardamom, ground	4 g	0.15 %	0.4 %
Allspice, ground	20 g	0.73 %	2.0 %
Cloves, ground	2 g	0.07 %	0.2 %
Ginger, ground	10 g	0.37 %	1.0 %
Cinnamon, ground	10 g	0.37 %	1.0 %
Total	2729 g	100 %	272.9%

Method:

- Raisins and candied orange peel should be conditioned. It is best if they are prepared ahead and left overnight.
- Place all ingredients, except fruit, in the mixer with a dough hook. Mix for 3 min. in 1st gear to incorporate. Be prepared to add additional water to yield dough of the proper consistency. Mix on 3rd gear for 7 min.
- Add the conditioned fruit. Mix in 1st gear to incorporate (Because of the conditioned fruits it will be necessary to add a dusting of bread flour to the dough to help the raisins incorporate easier). Remove dough, place on table that has been dusted with bread flour. Cover and rest for 30 min. Deflate dough, apply a 3-fold and let the dough rest an additional 15 min. Scale into 88 g (3 oz) portions. Shape into round the top should be as smooth as possible because appearance matters. and place seam side down on a prepared sheet pan in rows of 5 X 6. (Positioning is very important)
- Proof at low humidity 30-35°C (88-95° F) for approximately +/- 50 minutes, or until doubled in size. Apply cross with a pastry bag pastry, working smoothly and quickly. Appearance counts!
- Bake at 190°C (375°F) for +/- 15 min (it may be necessary to rotate in oven for even color)
- Remove from oven and apply glaze while the buns are still hot! (Make sure to cover the entire bun with glaze, dry spots will be noticeable when the glaze dries).

Equipment needed:

- Pastry Bag
- # 10 piping tip

Cross:

Ingredients	Metric	Yield	Baker's %
Pastry flour	110 g	47.1 %	100.0 %
Shortening	22 g	9.5 %	20.0 %
Milk	100 ml	43.1 %	90.9 %
Total	232 g	100 %	210.9 %

Combine all ingredients in mixing bowl. Using the paddle attachment, mix on medium speed until well combined and smooth. Scoop mixture into pastry bag fitted with the #10 tip. Apply cross dough to buns after proofing

Glaze:

Ingredients	Metric	Yield
Water	50 ml	31.9 %
Granulated sugar	100 g	63.7 %
Ginger, ground	1 g	0.6 %
Lemon, juice and rind	5 g	3.2 %
Cream of Tartar	1 g	0.6 %
Total	157 g	100 %

Combine the ingredients in a large saucepan and bring to boil, stirring until the sugar dissolves. Boil without stirring for about five minutes to form light syrup. Strain into a large bowl. Cool, then refrigerate until well chilled.