

Super Delicious Chocolate Hot Cross Buns

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Ingredients:

2 tsp dry yeast
1/4 cup caster sugar
1/2 cup milk, warmed
2-1/2 cups plain flour
3 tbsp cocoa
1 tsp mixed spice
50g butter, diced
1/4 cup warm water
1 egg, lightly beaten
3/4 cup choc chips
1 tsp powdered gelatine
3 tsp boiling water
1/3 cup plain flour, extra
1 tsp caster sugar, extra
1/4 cup cold water



Method:

1. Grease a 4cm-deep, 18cm x 28cm (base) slice pan. Place yeast, sugar and milk in a bowl. Stir until combined and yeast is dissolved. Cover and set aside in a warm place for 10 minutes until mixture has bubbled up and foamy.
2. Sift 2-1/2 cups plain flour, cocoa and mixed spice into a bowl. Rub in butter until mixture resembles fine breadcrumbs. Make a well in the centre of flour mixture. Add yeast mixture, 1/4cup warm water, egg and choc chips. Stir to combine. Mixture should resemble bread dough. Cover and set aside in a warm place for 1 hour or until doubled in size.
3. Preheat oven to 200 degrees Celsius (180 degrees Celsius fan-forced). Turn dough onto a floured surface. Knead for 5 to 8 minutes or until smooth. Divide into 12 and shape each piece of dough into balls. Place balls in prepared pan, 1cm apart. Cover and set aside in a warm place for 45 minutes - 1 hour or until balls double in size.
4. Make flour paste: Whisk flour, sugar and 1/4 cup cold water together in a jug. Spoon into a piping bag. Pipe crosses onto buns. Bake buns for 10 minutes. Reduce oven temp to 180 degrees Celsius (160 degrees Celsius fan-forced). Bake for 15 minutes or until golden and cooked through.
5. Place 3 teaspoons boiling water in a jug. Sprinkle gelatine over water. Stir with fork until gelatine dissolves. Turn buns onto a wire rack. Brush tops with gelatine mixture. Allow to cool. Makes 12.

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