



SOFT & SPICED EGGLESS HOT CROSS BUNS

Tangzhong (Starter)

- 1 ¼ cup milk
- ¾ cup flour

In a small saucepan over medium heat, whisk together the milk and flour. Cook, stirring constantly, until the mixture thickens into a smooth paste (like pudding).

Remove from heat and allow to cool completely.

Dough:

- 4 cups flour
- 1 tsp salt
- 3 tsp yeast
- 4 tbsp brown sugar
- 1 tbsp cinnamon
- ½ tsp allspice
- ½ tsp cardamom
- ½ tsp grated nutmeg
- 1 tbsp lemon zest
- 1 tbsp orange zest
- ½ cup cooled tangzhong
- 1 cup milk (lukewarm)
- 6 tbsp butter (softened, added gradually)
- ¾ cup candied citrus (mixed peel)
- ¾ cup raisins



Instructions:

1. In a large bowl, combine flour, salt, yeast, brown sugar, and spices.
2. Add citrus zest, tangzhong, and warm milk. Mix to form a soft dough.
3. Knead until the dough starts to come together (it will be very soft and sticky—this is exactly what you want).
4. Gradually add butter, 1 tablespoon at a time, kneading well after each addition until fully incorporated.
5. Fold in the candied peel and raisins.
6. Cover and let the dough rest for 45 minutes.

Shaping & Proofing:

1. Divide dough into 16 equal portions.
2. Roll into smooth balls and place on a lined baking tray.
3. Cover and proof for 45 minutes to 1 hour, or until puffed.
4. Bake:
5. Bake at 375°F (190°C) for 30 minutes.
6. Remove from oven, brush with glaze, then return to oven for 10–15 minutes until golden and glossy.

Glaze:

- 1 tbsp water
- ½ tsp orange zest
- 2 tbsp sugar

Mix together and set aside.

Frosting (Cross or Drizzle)

- 2 tbsp cream or milk
- 1 cup icing sugar

Mix to a smooth, pipeable consistency.

Pipe a cross over each bun—or drizzle generously if you like extra frosting (my personal preference too).

