

Crumble Topped Frangipane & Mincemeat Buns

Makes 12

Hands-on Time 1 hour

Proving Time +2 hours

Baking Time 35 minutes

Ingredients

For the Dough:

- 500g strong white bread flour (plus extra for dusting)
- 1 sachet or 2½ tsp fast-action yeast
- 75g caster sugar
- ½ tsp fine sea salt
- ½ tbsp mixed spice
- 100g unsalted softened butter
- 2 medium eggs
- 275ml full-fat milk
- Oil for greasing (flavourless, e.g., sunflower or vegetable)

For the Frangipane:

- 100g unsalted softened butter
- 100g caster sugar
- 30g plain flour
- 100g ground almonds
- 1 tsp almond extract
- 1 medium egg

For the Filling:

- 600g mincemeat
- 1 lemon (zest and juice)

For the Crumble Topping:

- 50g plain flour
- 50g ground almonds
- 40g chilled unsalted butter (cubed)
- ½ tbsp caster sugar

For Decorating:

- 2 tbsp icing sugar

Equipment

- Large bowl
- Dough scraper
- Tea towel
- 3 mixing bowls
- Spatula
- Micrograter
- Sharp knife
- Juicer
- Roasting tray (approx. 24cm x 34cm)
- Baking parchment
- Rolling pin
- Palette knife
- Pastry brush
- Fine sieve

Method

1. Make the Dough

- In a large bowl, combine 500g of flour, yeast, 75g of sugar, salt, and mixed spice.
- Add 100g of softened butter and 1 egg. Gradually add the milk while mixing with your hands until a dough forms.
- Knead the dough on a lightly floured surface for 10 minutes until smooth.

- Lightly oil the bowl, return the dough, cover with a tea towel, and let it prove for 1 hour or until doubled in size.

2. Make the Frangipane

- In a mixing bowl, combine 100g of softened butter, 100g of sugar, 30g of plain flour, 100g of ground almonds, almond extract, and 1 egg. Mix until smooth.

3. Prepare the Filling

- In another bowl, mix the mincemeat with the zest and juice of 1 lemon.

4. Assemble the Buns

- Line the roasting tray with baking parchment.
- Roll the dough into a 48cm x 40cm rectangle.
- Spread the frangipane evenly over the dough, then top with the mincemeat mixture.
- Roll the dough tightly from the long side. Cut into 4cm intervals using a sharp knife.
- Place the buns swirl-side down in the lined tray. Cover with a tea towel and let them prove for 1 hour.

4. Make the Crumble Topping

- In a clean bowl, mix 50g of plain flour and 50g of ground almonds.
- Rub in 40g of chilled butter until crumbly. Stir in ½ tbsp of caster sugar.

5. Bake the Buns

- Preheat the oven to 190°C/170°C (fan)/375°F/Gas Mark 5.
- Brush the buns with beaten egg and sprinkle with the crumble topping.
- Bake on the middle shelf for 35 minutes until golden.

6. Decorate and Serve

- Let the buns cool in the tray. Dust with icing sugar using a fine sieve before serving.

Enjoy!