

Hot Cross Bundt

Makes 1

Hands-on Time 1 hour (plus overnight for soaking the fruit)

Proving Time +2 hours

Baking Time 60 minutes

Ingredients

- 1 Hot Cross Bun dough recipe
- 15g unsalted butter
- 60g plus 2 tbsp plain flour
- 50ml water
- 50g light brown sugar
- 1 tsp ground cardamom
- ½ tsp mixed spice
- 2 tbsp apricot jam

Equipment

- Microwaveable bowl
- Microwave
- Pastry brush
- Bundt tin
- Mixing bowl
- Spatula
- Piping bag and 5mm circular nozzle
- Scissors
- Tea towel
- Square of foil
- Wire rack

Method

1. Prepare the Tin

- Preheat the oven to 180°C/160°C (fan)/350°F/Gas Mark 4.
- Melt the butter in a microwaveable bowl in 20-second bursts, stirring between each blast.
- Brush the melted butter evenly over the bundt tin, ensuring every nook is coated.
- Add 2 tablespoons of flour to the tin. Shake and tap to coat the insides, then discard excess flour.

2. Make the Cross Paste

- In a mixing bowl, combine 60g of flour and the water. Stir until a thick paste forms.
- Transfer the paste to a piping bag and pipe it into the deepest troughs of the bundt tin.

3. Prepare the Dough

- In a clean mixing bowl, mix the sugar, cardamom, and mixed spice.
- Snip pieces of the Hot Cross Bun dough using scissors. Roll each piece in the spiced sugar and place them into the tin.

4. Bake the Bundt

- Cover the tin with a tea towel and let the dough prove until doubled in size.
- Bake on the middle shelf for 30 minutes. Check after 25 minutes; if browning too quickly, cover with foil.
- Continue baking for another 30 minutes (total 60 minutes).

5. Finish and Serve

- Let the bundt cool in the tin for 15 minutes, then turn it out onto a wire rack to cool completely.
- Melt the apricot jam in the microwave in 20-second bursts, stirring between each blast. Brush the melted jam over the bundt.

Enjoy!