

Hot Cross Bundtlettes

Makes 6

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

Proving Time +2 hours

Baking Time 12-15 minutes

Ingredients

- ½ 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
- Bundtlette 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 bundtlette tin, ensuring every nook is coated.
- Divide 2 tablespoons of flour between the 6 bundtlettes. 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 bundtlettes.

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 divide evenly among the 6 bundtlettes.
- Bake the Bundtlettes
- Cover the tin with a tea towel and let the dough prove until doubled in size.
- Bake on the middle shelf for 25 minutes.

4. Finish and Serve

- Let the bundtlettes cool in the tin for 15 minutes, then turn them 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 bundtlettes.

Enjoy!