

# Hot Cross Semlor

**Makes 12**

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

**Proving Time +2 hours**

**Baking Time 12-15 minutes**

## Ingredients

- 1 batch of Hot Cross Buns (from the previous recipe)
- 100g marzipan
- 3-5 tbsp full-fat milk
- 400ml whipping cream
- 3-4 tbsp icing sugar

## Equipment

- Wire rack
- Serrated knife
- Mixing bowl
- Fork
- Spoon
- Large mixing bowl
- Whisk
- Spatula
- Piping bag with star-shaped nozzle
- Small sieve

## Method

### 1. Bake the Hot Cross Buns

- Preheat the oven to 210°C/190°C (fan)/410°F/Gas Mark 7.
- Prepare and shape the Hot Cross Buns as per the recipe, leaving ample space between them on the baking sheets.
- Brush the buns with egg wash and let them rest for 10 minutes.
- Pipe small crosses (just on the tops, not down the sides) using the flour paste.
- Bake one tray at a time for 12-15 minutes until deep golden. Cool on a wire rack.

### 2. Prepare the filling

- Slice the tops off the cooled buns (about 1/3 down) using a serrated knife.
- Hollow out the centre of each bun, leaving the base intact. Save the trimmings in a mixing bowl.
- Crumble the marzipan into the bowl with the trimmings. Add 3 tbsp milk and mash with a fork until you have a thick, porridge-like consistency. Add more milk (1 tbsp at a time) if needed.
- Spoon the filling into the hollowed-out buns.

### 3. Add the cream topping

- Whip the cream with 2 tbsp icing sugar until thick and stiff (avoid over-whipping).
- Transfer the cream to a piping bag fitted with a star nozzle.
- Pipe generous swirls of cream onto each bun, starting from the center and working outward.
- Place the bun tops back on or trim them into decorative shapes before adding.

#### **4. Finish and serve**

- Dust the buns with the remaining icing sugar using a sieve.
- For a polished look, gently wipe the crosses to remove excess sugar and make the Xs stand out.

Enjoy!