

DINNERLY



No-Knead Overnight Hot Cross Buns

Perfect for Easter!

 5h  2 Servings

One a penny, two a penny...we're not the only ones who squeaked out that song on the recorder in elementary school, right? Turns out, they taste a lot better than they sound in music class. And instead of kneading a dough for what feels like hours, you can let it rest overnight and let time do the hard work for you. We've got you covered! (2p-plan makes 9 buns; 4p-plan makes 18)

WHAT WE SEND

- 2 (5 oz) all-purpose flour³
- 5 oz granulated sugar
- ¼ oz instant yeast
- ¼ oz warm spice blend
- 8 oz milk²
- 2 (1 oz) golden raisins
- 2½ oz confectioners' sugar

WHAT YOU NEED

- kosher salt
- 3 large eggs¹
- 6 Tbsp butter, melted²
- vanilla extract
- nonstick cooking spray
- all-purpose flour for dusting³

TOOLS

- microwave
- 8x8-inch baking dish

ALLERGENS

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 290kcal, Fat 10g, Carbs 44g, Protein 6g



1. Bloom yeast

In a large bowl, whisk together **flour**, ¼ cup **granulated sugar**, and **1 teaspoon each of yeast, warm spice blend, and salt**.

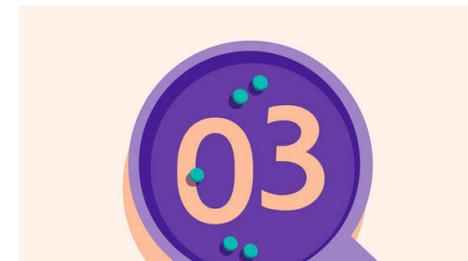
Separate **1 large egg yolk** from white (save white for own use). In a medium bowl, whisk together ¼ cup milk, **yolk, 1 large egg, 5 tablespoons melted butter**, and **1 teaspoon vanilla**.



2. Mix dough

Form a well in center of **flour mixture**; add milk mixture and **raisins**. Stir together until a shaggy dough forms and no dry flour remains.

Cover bowl with plastic wrap; let rest at room temperature for 1 hour.



3. Shape dough

Refrigerate **dough** for at least 12 hours or overnight.

Lightly grease an 8x8-inch baking dish with nonstick cooking spray. Place dough on a **well-floured** work surface and divide into 9 equal pieces. With **floured** hands, form pieces into balls by pulling dough edges underneath so tops are smooth. On a clean surface, cup each ball with your palm and roll into a smooth, tight ball.



4. Proof & bake

Place **dough balls** equally spread apart in prepared pan; cover with plastic wrap and and let rise at room temperature until nearly doubled in size and touching each other, 1½–2 hours.

Preheat oven to 350°F with a rack in the center. In a small bowl, whisk **1 large egg**; brush over **buns**. Bake on center oven rack until golden-brown and center registers 190°F, 30–35 minutes.



5. Pipe icing & serve

Brush **buns** with **1 tablespoon melted butter**; cool until just warm, about 30 minutes.

In a second small bowl, whisk together **confectioners' sugar, 2½ teaspoons milk, ¼ teaspoon vanilla, and a pinch of salt**. Transfer to a resealable plastic bag and cut off corner. Pipe **icing** into crosses on **hot cross buns** and serve. Enjoy!



6. Rate Your Plate!

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