

# 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 serves 9; 4p-plan serves 18)

## WHAT WE SEND

- 8 oz milk <sup>7</sup>
- 5 oz granulated sugar
- ¼ oz active dry yeast
- 10 oz all purpose flour <sup>1</sup>
- ¼ oz warm spice blend
- 2 (1 oz) golden raisins <sup>12</sup>
- 2½ oz confectioners' sugar

## WHAT YOU NEED

- kosher salt
- 3 large eggs <sup>3</sup>
- 6 Tbsp butter, melted <sup>7</sup>
- vanilla extract
- nonstick cooking spray
- all-purpose flour, for dusting <sup>1</sup>

## TOOLS

- microwave
- 8x8-inch baking dish

## ALLERGENS

Wheat (1), Egg (3), Milk (7), Sulphur dioxide and sulphites (12). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 330kcal, Fat 10g, Carbs 47g, Proteins 12g



### 1. Bloom yeast

In a medium microwave-safe bowl, microwave **¾ cup milk** until lukewarm or registers 105–110°F (see step 6!). Stir in **1 teaspoon granulated sugar** and **1¼ teaspoons yeast**; set aside until bubbles form on the top, about 10 minutes.

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



### 2. Mix dough

Separate **1 large egg yolk** from white (save white for own use). To **milk-yeast mixture**, whisk in **yolk**, **1 large egg**, **5 tablespoons melted butter**, and **1 teaspoon vanilla**.

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.

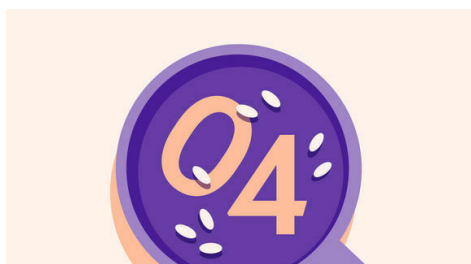
Cover bowl with plastic wrap; let rest at room temperature for 1 hour.



### 3. Shape dough

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

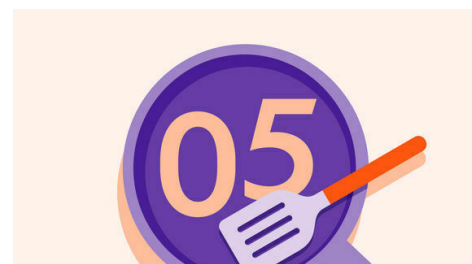
Lightly grease an 8x8-inch baking dish with nonstick cooking spray. Place dough on a **well-floured** work surface and divide into 9 equal pieces. With **floured** hands, form pieces into balls by pulling dough edges underneath so tops are smooth. On a clean surface, cup each ball with your palm and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

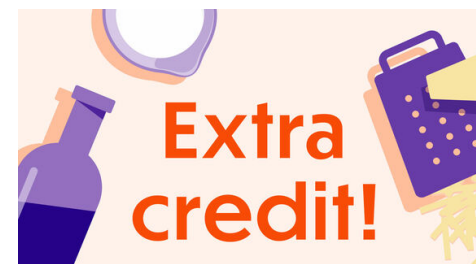
Preheat oven to 350°F with a rack in the center. In a small bowl, whisk **1 large egg**; brush over **buns**. Bake on center oven rack until golden-brown and center registers 190°F, 30–35 minutes.



### 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. Hot tip!

It's important for the water to be warm, about 100–110°F, when blooming yeast. Boiling hot water will kill the yeast, but if it's too cold or at room temperature, the yeast won't activate. If you don't have a thermometer, test the water temperature with your pinky finger—it should feel very warm but comfortable enough to keep your finger in the water.