



Easter Brunch! Hot Cross Buns

with Apricot Glaze



5h



2 Servings

A tradition on Good Friday, our hot cross buns have the taste and style to be in an Easter parade! We make a sweet instant yeast dough with a hint of cinnamon, and stud it with dried cranberries and raisins before baking to a golden brown. A simple paste of flour and water creates the decorative crosses before a sweet apricot glaze tops them off. Buttery, warm, and sweet—make your own tradition at home! (Serves 12)

What we send

- 8 oz milk ⁷
- ¼ oz instant yeast
- 2 (10 oz) all-purpose flour ¹
- 5 oz granulated sugar
- ¼ oz ground cinnamon
- 1 oz golden raisins ¹²
- 1 oz dried cranberries
- 2 (½ oz) apricot preserves

What you need

- 7 Tbsp butter ⁷
- kosher salt
- neutral oil
- 1 large egg ³

Tools

- microwave
- stand mixer with dough hook attachment
- 9x13-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 230kcal, Fat 8g, Carbs 36g, Protein 5g



1. Start dough

Cut **7 tablespoons butter** into ½-inch pieces. In a small bowl, microwave butter and **milk** until butter is melted, 1-2 minutes (watch closely). Let cool to body temperature.

In bowl of stand mixer, stir to combine **yeast, 2¾ cups flour, ⅓ cup sugar, 1½ teaspoons cinnamon**, and **1 teaspoon salt**. Lightly **oil** a separate large bowl.



4. Shape & proof buns

Divide **dough** into 12 pieces. Flatten each piece with the palm of your hand and gather edges into the center; roll into a ball until smooth. Arrange in 3 rows of 4 in prepared baking dish. Cover with plastic wrap and let chill in fridge overnight.

Remove **buns** from fridge; let come to room temperature, covered, and proof until they just touch one another, 2-3 hours.



2. Finish dough

Whisk **1 large egg** into **cooled milk mixture**. Using a dough hook on low speed, slowly add milk to bowl with **flour mixture**. Increase speed to medium; knead **dough** until a ball forms and starts to pull away from sides of bowl, 12-15 minutes.



5. Make crosses & bake

Preheat oven to 400°F with a rack in the center.

In a small bowl, mix **4 tablespoons flour** and **3½ tablespoons water** to form a pipeable paste. Transfer to a small plastic bag. Uncover **buns**. Cut off 1 corner of plastic bag and pipe crosses on each bun.

Bake on center oven rack until golden brown and 200°F internally, 28-33 minutes. Let cool for 10 minutes.



3. Add fruit & proof dough

Add **raisins** and **cranberries**; continue mixing until evenly distributed, about 30 seconds. Form into a ball and place in **oiled** bowl; cover with plastic wrap. Let rest at room temperature until doubled in size, 2-3 hours.

Line a 9x13-inch baking dish with parchment paper.






6. Make glaze & serve

Meanwhile, in a small bowl, combine **apricot preserves, 1 tablespoon water**, and **2 teaspoons sugar**. Microwave until sugar is dissolved and bubbling, about 30 seconds. Stir to combine.

Brush **hot cross buns** with **apricot glaze** and let cool completely before serving. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at marleyspoon.com    **#marthaandmarleyspoon**