

MARLEY SPOON



Hot Cross Buns with Raisins & Cranberries

Perfect for Easter!



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 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
- 4 (5 oz) all-purpose flour ¹
- 5 oz granulated sugar
- ¼ oz ground cinnamon
- 1 oz dried cranberries
- 1 oz golden raisins ¹⁷
- 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
- 9x13 baking dish
- parchment paper

Allergens

Wheat (1), Egg (3), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 250kcal, Fat 8g, Carbs 38g, Protein 5g



1. Start dough

Cut **7 tablespoons butter** into ½-inch pieces. Add to a small bowl along with **milk**. Microwave until butter is melted, 1-2 minutes (watch closely). Let cool.

In bowl of stand mixer, stir to combine **yeast, 3 cups plus 2 tablespoons flour, ⅓ cup sugar, 1½ teaspoons cinnamon, and 1 teaspoon salt**.

Lightly **oil** a large bowl.



2. Finish dough

Whisk **1 large egg** into **cooled milk mixture**. Using a dough hook on low, slowly add milk to dry ingredients. Increase speed to medium; knead **dough** until a ball forms and starts to pull away from the sides, 8-10 minutes. Transfer to a floured surface and knead into a ball. Place in oiled bowl and cover with plastic wrap; leave at room temperature until doubled in size, about 2 hours.



3. Add dried fruit

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

Once **dough** has doubled in size, transfer to a work surface. Add **cranberries** and **raisins** to center of dough and fold in half so that fruit is covered. Knead dough a few times so that fruit is evenly dispersed. Divide dough into 12 equal-sized pieces.



4. Shape & proof buns

Flatten each piece of **dough** with the palm of your hand and gather edges into the center; roll into a ball until smooth. Arrange 3 rows of 4 **buns** in the parchment-lined baking dish. Cover with plastic wrap and let rise again until buns reach the top of the baking dish, about 2 hours.



5. Make crosses & bake

Preheat oven to 400°F with rack in center. In a small bowl mix **5 tablespoons each of flour and water** to form a pipeable paste. Transfer to a small plastic bag. Uncover **proofed buns**. Cut corner of plastic bag and pipe crosses on the surface of each bun. Bake buns on center oven rack until golden brown and 200°F internally, 28-33 minutes. Remove from oven and let cool for 10 minutes.



6. Glaze & serve

Meanwhile, in a small microwave-safe bowl, combine **apricot preserves, 1 tablespoon water, and 2 teaspoons sugar**. Microwave until sugar is dissolved and bubbling, about 30 seconds. Stir to combine **apricot glaze**. Brush tops of **buns** with **apricot glaze**. Let cool completely before serving. Enjoy!