

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**.

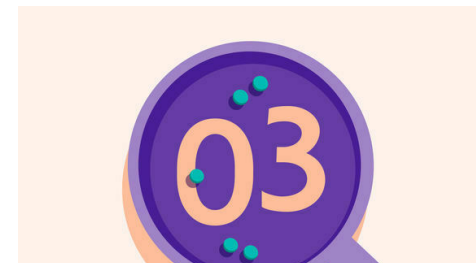
Separate 1 **large egg yolk** from white (save white for own use). In a medium bowl, whisk together ¾ cup milk, **yolk**, 1 **large egg**, 5 **tablespoons melted butter**, and 1 **teaspoon vanilla**.



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.

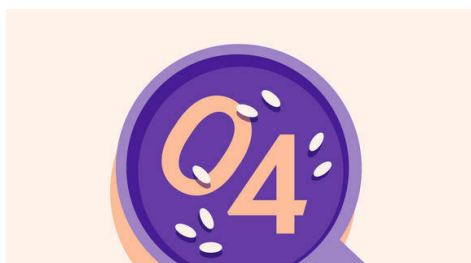
Cover bowl with plastic wrap; let rest at room temperature for 1 hour.



3. Shape dough

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

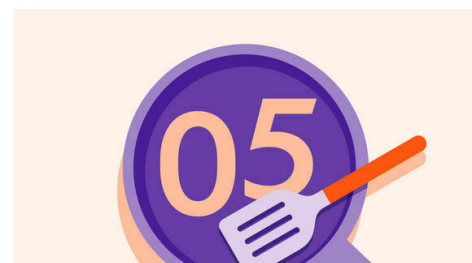
Lightly grease an 8x8-inch baking dish with nonstick cooking spray. Place dough on a **well-floured** work surface and divide into 9 equal pieces. With **floured** hands, form pieces into balls by pulling dough edges underneath so tops are smooth. On a clean surface, cup each ball with your palm and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

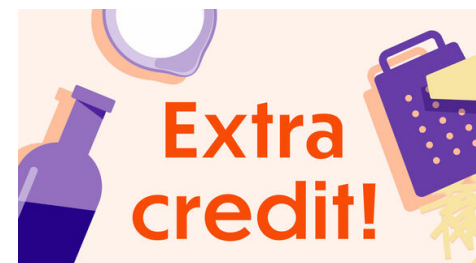
Preheat oven to 350°F with a rack in the center. In a small bowl, whisk 1 **large egg**; brush over **buns**. Bake on center oven rack until golden-brown and center registers 190°F, 30–35 minutes.



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**, ½ **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!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.