



## INGREDIENTS

### YEAST

- 1 cup milk
- 1 TSP of granulated sugar
- 2 ½ TSP of active dry yeast

### WET INGREDIENTS

- ¾ cup of hot raisins
- 6 TBSP of melted & cooled butter
- ½ cup of granulated sugar
- 1 large egg
- Zest of 1 large orange

### DRY INGREDIENTS

- 3 ¾ cups of sifted AP flour
- 1 TSP of kosher salt
- 1 TSP of ground cinnamon
- ½ TSP of ground allspice
- ¼ TSP of ground nutmeg

### SLURRY

- 1/3 cup of AP flour
- 1 packet of vanilla sugar
- 7 TBSP of milk

## HOT CROSS BUNS #1

By Caterina Romano's kitchen

## DIRECTIONS

1. Place the raisins in a bowl, cover with hot boiling water. Let soak for 10 minutes, drain well. Cover the raisins with dark rum and set aside.
2. In a small pot heat the milk to 110 DF. Add the sugar and the yeast. Mix well, set aside for 10-15 minutes.
3. Use a stand mixer with a paddle attachment. In the bowl, add & beat the eggs and sugar for about 4-5 minutes.
4. Add the egg, zest of orange and the yeast. Continue mixing for a few minutes. Set aside.
5. For the dry ingredients combine the flour with the salt, cinnamon, allspice and nutmeg. Whisk to combine all the ingredients. Scoop out the raisins from the rum and incorporate them into the flour mixture. Mix well.
6. Change from a paddle to a hook attachment. Add the dry to the wet, one tablespoon at a time. Allow the mixer to mix for 15 minutes. When the dough gathers around the hook, transfer it to a greased bowl. Cover with cling wrap and place it in a warm place for 2.5 hours.
7. Transfer the dough to a lightly floured working surface. Deflate the dough by forming into a log. Weigh each cookie dough bun to 3.2 Oz. Roll the dough into a ball, place it on a baking tray lined with parchment paper. Slightly press down on each bun.
8. Cover with plastic cling and set in a warm place for 1 hour to rise.
9. For the slurry, combine the flour, vanilla sugar and milk. Mix well. Transfer the slurry to a piping bag and set aside until needed.