

Choc Chip Hot Cross Buns

Serves: 32 tastings



From the garden: Egg

Equipment:

- Wooden spoon x 1
- Small bowls x 2
- Pastry brush
- Zip lock bag x 1
- Kitchen scale
- Measuring spoons
- Measuring cups
- Measuring jug

Ingredients:

640g baking flour
2 teaspoons salt
4 tablespoons sugar
1 teaspoon cinnamon
4 teaspoons dry active yeast
2 teaspoons improver
4 tablespoons canola oil
1 egg & add water to make it 400ml total
(Tip: break the egg into a measuring jug)

1 cup choc chip

Cross paste:

$\frac{1}{2}$ cup plain flour
 $\frac{1}{4}$ cup water

Method:

1. Place the first 8 ingredients in a mixing bowl of a Kitchen Aid fitted with a dough hook, knead on low speed until the dough comes together.
2. Then set the speed to 3 and knead for 10 minutes.
3. Turn the dough out onto a lightly floured bench and divide the dough into 32 equal pieces.
4. Add 1 teaspoon of choc chip into each piece of dough and slightly knead each piece to distribute the choc chip evenly and roll into balls.
5. Place on lined baking trays, allowing room for buns to rise.
6. Brush the buns gently with some water.
7. Set aside to prove in a warm, draught-free place for 10 minutes.
8. Meanwhile, make the cross paste by mixing together flour and water in a small bowl until a thick smooth paste.
9. Spoon into a zip lock bag and snip off 1 corner then pipe the crosses on the buns.
10. Place the buns in the ovens, then turn the ovens on at 180C and bake for 20 minutes or until buns are golden brown.
11. Serve into 5 large serving plates.