



Jaffa Hot Cross Buns

Makes

16

Time

2.5
hours

Level

Medium

Kcal

224
per portion

You will need

- Zest of 2 Jaffa Oranges
- Juice of 2 Jaffa Oranges
- 100g dried cranberries
- 250ml milk
- 50g unsalted butter, diced
- 1 large egg
- 500g strong white bread flour, plus extra for kneading
- 75g plain flour
- 1 tsp fast-action dried yeast
- 2 tbsp mixed spice
- 100g caster sugar
- A little oil for greasing
- Butter, to serve
- 5 tbsp apricot jam

Our step by step guide

Step 1

Zest the Jaffa orange and reserve in a bowl. In another bowl pour in the juice, add 75ml boiling water and the dried cranberries. Leave to soak.

Step 2

Meanwhile, pour the milk into a saucepan, add the butter and warm over a low heat, stirring occasionally, until the butter has just melted. Turn off the heat and beat in the egg by hand.

Step 3

Mix together the bread flour, yeast, and the mixed spice and sugar in a large bowl. Make a well in the centre and pour in the milk mixture.

Step 4

Drain the cranberries and add them to the bowl along with the

orange zest, then mix into the dough with a wooden spoon until it comes together enough to handle without getting too sticky.

Step 5

Tip out onto a floured surface and knead for 5 mins until smooth and elastic – you'll need to keep poking the cranberries into the mix as you go. Grease a bowl with a little oil, then add the dough and cover with cling film. Leave somewhere warm to rise for 1 hr.

Step 6

Once the dough has doubled in size, turn out onto a lightly floured surface. Knock it back by kneading for about 1 min – this will get all the large air holes out and give you nice even buns.

Step 7

Divide the dough into 16 equal pieces, roll into balls and lay on baking sheets lined with parchment. Put a plastic bag over the baking sheets and leave to prove for another hour.

Step 8

Heat oven to 220C/200C fan/gas 7. Mix together the plain flour and 5 tbsp water in a bowl to a sticky consistency. Spoon into a piping bag with a small opening, or use a 2mm nozzle, and pipe crosses onto each risen bun. Put the buns in the oven for 20-22 mins until brown on top.

Step 9

While the buns are baking, make the glaze. Pour the juice of your remaining Jaffa orange juice into a saucepan and mix in the jam. Bring to the boil over a low heat, then simmer for 3-5 mins – you'll need to keep an eye on this the whole time and stir it to stop it sticking. Once the buns are cooked, put them on a wire rack and immediately paint with the glaze. Leave to cool, then eat with butter. Will keep for up to 2 days in an airtight container.

Step 10

Enjoy!

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