

Recipe: Hot Cross Buns

Makes 16 buns

Ingredients:

- 1 package (2 1/4 tsp) active dry yeast
- 1/3 cup granulated sugar
- 3/4 cup whole milk, warmed to 110°F
- 3 large eggs
- 4 cups all-purpose flour
- 1 tbsp finely grated orange zest
- 1 tsp ground cinnamon
- 1/4 tsp freshly grated nutmeg
- 1/8 tsp ground allspice
- 1 tsp kosher salt
- 6 tbsp unsalted butter, at room temperature, cut into pieces
- 1 cup dried currants

For topping

- 1 1/2 cups powdered sugar, sifted
- 1 tsp vanilla extract
- 1 tbsp orange juice, plus more as needed

Instructions:

1. To make the dough, in the bowl of a stand mixer, dissolve the yeast and granulated sugar in the warm milk and let stand until foamy, about 10 minutes. Add the eggs, flour, orange zest, spices, and salt. Attach the dough hook and knead on low speed until the ingredients come together. Toss in the butter and continue to knead until the dough is smooth and springy, about 8 minutes. Add the currants and mix on low speed until they are mixed into the dough. Lightly oil a large bowl. Form the dough into a ball, put it in the oiled bowl, and cover the bowl with plastic wrap. Let the dough rise at room temperature until it doubles, about 1 to 1 1/2 hours.
2. Dump the dough onto a clean work surface. Divide the dough into 16 equal pieces and roll each into a ball. Space the buns out on a baking sheet lined with parchment, cover loosely with plastic wrap, and let rise until doubled, about 1 hour.
3. Position a rack in the middle of the oven and preheat to 350°F. Remove the plastic wrap and brush the buns with the egg wash. Bake until golden brown, about 18 minutes. Let cool completely in the pan, set on a wire rack.
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