



## What you'll need:

### For the buns

- ✓ 300ml full-fat milk, plus 2 tbsp more
- ✓ 50g butter
- ✓ 500g strong bread flour
- ✓ 1 tsp salt
- ✓ 75g caster sugar
- ✓ 1 tbsp sunflower oil
- ✓ 7g sachet fast-action or easy-blend yeast
- ✓ 1 egg, beaten
- ✓ 75g sultanas
- ✓ 50g mixed peel
- ✓ zest 1 orange
- ✓ 1 tsp ground cinnamon

### For the cross

- ✓ 75g plain flour, plus extra for dusting

### For the glaze

- ✓ 3 tbsp apricot jam

## Method

1. *Bring the milk to the boil, remove from the heat and add the butter. Leave to cool until it reaches hand temperature*
2. *Put the flour, salt, sugar and yeast into a bowl. Make a well in the middle and pour in the milk and butter mixture, then add the egg. Mix well, and then use your hands to form a sticky dough*
3. *Place on a lightly floured surface and knead until smooth and elastic. Put the dough in a lightly oiled bowl and cover with oiled cling film. Leave to rise in a warm place for an hour or until doubled in size*
4. *Add the sultanas, mixed peel, orange zest and cinnamon and knead them into the dough. Leave to rise for another hour, or until doubled in size, covered as before*
5. *Divide the dough into 12 even pieces and roll each into a smooth ball on a lightly floured work surface. Space the buns out on a baking tray so they have room to expand. Cover with more oiled cling film and leave for a final hour of proving*
6. *Heat oven to 220C/200C fan/gas 7. To make the paste for the cross, mix the flour with about 5 tbsp water, it's best to add the water slowly. Spoon into a piping bag and pipe across a row of buns in one go. Continue until all buns are crossed*
7. *Bake for 20 mins, until a golden brown colour*
8. *Gently heat the apricot jam to melt, and brush over the top of the warm buns. Leave to cool*

