PREP: 2 hours
COOK: 30 min
SERVES: 20

Vanilla Bean Glazed Choc Chunk Hot Cross Buns

Heavy with vanilla, spice, chocolate and raisins, these are our Hot Cross Buns with the lot!

Ingredients

Buns

3 1/3 cups (500g) plain flour

20g dry yeast

½ cup (110g) caster sugar

3 tsp ground cinnamon or Queen Cinnamon Baking Paste

½ tsp ground nutmeg

½ tsp ground cloves

A pinch of salt

50g butter, melted

2 large eggs

2 tsp Queen Vanilla Bean Paste

1 cup (250ml) milk

Method - Buns

STEP 1

Combine flour, yeast, sugar, spices and salt in a large bowl and mix until combined.

STEP 2

In a separate bowl, whisk cooled melted butter, eggs, Vanilla Bean Paste and milk. Make a well in flour mixture and pour in liquid. Mix from the centre, gradually mixing in more flour until a sticky, soft dough forms. Place on a floured surface and knead for 5 minutes until smooth.

STEP 3

Transfer dough to a large bowl, cover with cling wrap and set aside to rise for 60 minutes on the benchtop. Once risen, turn dough onto lightly floured benchtop and gently knead in raisins/sultanas and chocolate. Return to the bowl, cover and allow to rise for another 30 minutes.

STEP 4

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Ingredients

150g dark chocolate, roughly chopped
1 cup raisins or sultanas

Crosses

¼ cup (40g) plain flour
1-2 tbsp water

Glaze

½ cup (110g) sugar
½ cup (125ml) water
1 tsp Queen Vanilla Bean Paste

Method - Buns

Preheat oven to 180°C (fan forced). Line a large baking tray with non-stick baking paper. Roll dough into 20 equal-sized balls and place on baking tray close together in a circle.

Method - Crosses

STEP 1

Prepare crosses by combining flour and water until smooth, then transfer to a snap lock bag with the corner cut or piping bag and pipe crosses onto the buns. Set aside to rise for a final 30 minutes, then bake for 25-30 minutes until golden.

Method - Glaze

STEP 1

Prepare vanilla glaze by combining water and sugar in a small saucepan and bring to the boil. Reduce heat and simmer until sugar has dissolved, then remove from heat and mix through vanilla bean paste. Brush over buns immediately after removing them from the oven. Allow buns to cool slightly then serve with butter.

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