

Chef John39s Hot Cross Buns

Jacob · 28/09/2024



Prep Time

4 hrs 50 mins

Difficult

Medium

Servings

5 hrs 50 mins

Description

Real hot cross buns have the cross baked into them not piped on afterward These are studded with rumsoaked currants I based my recipe on one I found on Anson Mills website

Ingredients

- - ¼ cup rum
- or as needed to cover currants - ¼ cup dried currants - ¾ cup milk
- warmed to 100 degrees F (40 degrees) - 3 cups bread flour
- divided
- or as needed - 1 (.25 ounce) package active dry yeast - 5 tablespoons white sugar - 1 large egg
- beaten - 1 tablespoon grated lemon zest - 1 tablespoon grated orange zest - ¾ teaspoon ground cinnamon
- ½ teaspoon fine salt - ½ teaspoon ground cardamom - ¼ teaspoon ground nutmeg - 7 tablespoons melted butter - ? cup all-purpose flour
- or as needed to make thin
- pipe-able dough - ¼ cup water - ¼ cup sugar - 3 tablespoons water

Instructions

1. Make the dough: Heat rum in a small saucepan until steaming. Place currants into a small bowl and pour steaming rum over top; let sit for about 2 hours to soften. Drain; reserve liquid for another use. Whisk warm milk
2. 1/4 cup bread flour
3. and yeast together in the bowl of a stand mixer. Let stand until small bubbles start to rise to the surface
4. about 15 minutes. Add sugar
5. beaten egg
6. lemon and orange zest
7. cinnamon
8. salt
9. cardamom
10. and nutmeg. Add melted butter
11. then spoon in most of the remaining bread flour (you might not need it all). Mix with a dough hook attachment until dough pulls away from the sides of the bowl and becomes slightly elastic
12. 5 or 6 minutes. Continue kneading until dough is soft and shiny
13. about 10 minutes. Remove dough from dough hook and shape into a ball. Transfer to a lightly floured work surface. Flatten dough into a large oval about 1/2-inch thick. Sprinkle strained currants evenly over the surface. Fold dough into thirds
14. then turn and fold into thirds again. Reshape dough into a round ball. Transfer to a lightly oiled mixing bowl. Cover and let rise in a relatively warm
15. draft-free place until doubled in volume
16. about 2 hours. Poke dough down a bit with your fingertips. Transfer to a lightly floured work surface and flatten out into an even shape. Divide into 16 equal pieces using a bench scraper. Roll each piece of dough into a round ball. Arrange evenly on a silicone-lined baking sheet. Let rise for 15 minutes. Mix 1/3 cup all-purpose flour with 1/4 cup water in a mixing bowl until mixture is thick enough to hold its shape but thin enough to pipe. Transfer to a piping bag and pipe a cross on top of risen bun. Let rise until doubled in volume again
17. another 15 or 20 minutes. Preheat the oven to 425 degrees F (220 degrees C). Bake the buns in the preheated oven until golden brown
18. about 15 minutes. Meanwhile
19. make the glaze: Bring sugar and water to a simmer over medium heat. Cook until sugar dissolves and mixture starts to thicken
20. or until it reaches a temperature of 225 degrees F (110 degrees C). Remove from the heat. Let buns cool on a rack for 5 minutes before glazing. Brush glaze lightly over the tops of the buns. Chef's Notes Any sweet dough will work with this easy technique
21. especially rich
22. fragrant examples like my Italian Easter Bread dough. Times may vary
23. but regardless of the dough
24. simply wait for the dough to double in size and proceed. When adding the flour
25. hold back a little of it until you're sure you need it all. You can always add
26. but you can't remove! If you want to get all your buns the same size
27. weigh the total amount of dough in grams and divide by 16. Then
28. weigh each of your dough balls to that exact amount
29. and boom
30. your tray of buns will look like the ones you saw on that magazine cover.