

Easter Chocolate Hot Cross Buns



Sourced from www.chelsea.co.nz



Prep time:
2 hours



Cooking time:
30 mins



Serves:
16

METHOD:

Step 1: Grease a 6cm-deep, 23cm (base) square cake pan. Place instant dry yeast, fresh milk and 1 tablespoon of caster sugar in a bowl. Whisk to dissolve yeast. Cover. Set aside in a warm place for 10 minutes or until foamy.

Step 2: Sift flour and cocoa into a bowl. Rub in butter until mixture resembles fine breadcrumbs. Make a well in centre. Add yeast mixture, egg and remaining caster sugar. Stir to combine. Turn dough onto a lightly floured surface. Knead for 1 minute. Transfer to a lightly oiled bowl. Cover. Set aside in a warm place for 1 hour or until doubled in size.

Step 3: Punch down dough. Turn onto a floured surface.

Knead for 5 minutes or until smooth. Add choc bits. Knead to combine. Roll into 16 balls. Place in prepared pan. Cover. Set aside in a warm place for 30 minutes or until slightly risen. Preheat oven to 200°C/180°C fan-forced.

Step 4: Meanwhile, make paste. Combine flour, caster sugar and 2 1/2 tablespoons cold water in a bowl. Spoon into a snap-lock bag. Snip 1 corner from bag. Pipe crosses onto buns. Bake for 10 minutes. Reduce heat to 180°C/160°C fan-forced. Cook for 20 minutes or until golden and cooked through.

Step 5: Meanwhile, sprinkle gelatine over boiling water in a heatproof jug. Stir with a fork until gelatine has dissolved. Place buns, top-side up, on a wire rack. Brush tops with gelatine mixture. Cool.

INGREDIENTS

- 2 teaspoons instant dry yeast
- 1 1/2 cups fresh milk warmed
- 1/4 cup caster sugar
- 4 cups flour
- 1/2 cup cocoa powder
- 60g butter, chilled, chopped
- 1 egg, lightly beaten
- 1/2 cup dark or milk chocolate bits
- 1 teaspoon gelatine
- 1 tablespoon boiling water

FLOUR PASTE

- 1/4 cup flour
- 2 teaspoons caster sugar