



Miele

Mini chocolate hot cross buns

By Miele

20 minutes, plus proving time

Preparation time

20 minutes

20 minutes

32

Serves

INGREDIENTS

Bun dough

600 g (4 cups) plain flour
2 tbsp Dutch-processed cocoa powder
14 g (2 sachets) dried yeast
80 g (? cup) caster sugar
2 tsp mixed spice
½ tsp salt flakes
40 g butter
300 ml milk
2 eggs, lightly beaten
200 g good-quality dark chocolate, chopped

Flour paste

75 g (½ cup) plain flour
80 ml (? cup) water

Glaze

140 g (? cup) caster sugar
60 ml (¼ cup) water
½ tsp ground cinnamon
½ tsp vanilla bean paste or extract

METHOD

Bun dough

1. Combine flour, cocoa, yeast, sugar, mixed spice and salt in a large bowl.
2. Melt butter in a small saucepan over medium heat, induction setting 5. Add the milk and heat for 1 minute, or until lukewarm, ideally the milk should be 37°C. Add warm milk mixture and eggs to flour mixture.
3. In a freestanding mixer with the dough hook attachment, knead on medium speed for 8 minutes.
4. Turn the dough out onto a floured surface. Knead for an additional 1 minute, or until the dough is smooth.
5. Place into a lightly oiled bowl and cover with cling wrap. Place into oven on Prove yeast dough and prove for 30 minutes or until dough doubles in size.
6. Punch dough down to its original size. Knead in the chocolate pieces for 30 seconds on a lightly floured surface until smooth. Divide into 32 even portions and shape each portion into a ball.
7. Place the balls onto a baking tray, about 1 cm apart. Place into the oven on Prove yeast dough and prove for 15 minutes, or until the buns have doubled in size.
8. Preheat the oven on Moisture Plus with Conventional at 170°C with 1 manual burst of steam.
9. Spoon the flour paste into a small snap-lock bag and snip off one corner to create a piping bag. Pipe flour paste over tops of buns to form crosses.
10. Place the buns into the oven on shelf level 2 and release the burst of steam. Bake for 20 minutes, or until buns are cooked through.

Flour paste

1. Mix the flour and water together in a small bowl until smooth, adding a little more water if paste is too thick.

Glaze

1. Place all of the ingredients into a small saucepan and bring to the boil on high heat, induction setting 8 for 2 minutes, then brush over the hot buns. Allow to cool.

Alternative appliance method

- If you do not have Moisture Plus on your oven, you can bake the hot cross buns by selecting Fan Plus at 180°C, prior to baking spritz some water over the top of the rolled buns, place on shelf level 2, and bake for 15 minutes.
- You can also bake the buns in a combi steam Pro oven. Select Combi mode: Conventional 170°C + 35% moisture and bake for 20-25 minutes, or until cooked through. Place into the combi steam Pro oven on shelf level 1 for a 45 cm oven, or shelf level 2 in a 60 cm combi steam Pro oven.

Hints and tips

- Try baking the buns with your own sourdough starter in place of yeast.
- Mixed spice can be replaced with a combination of cinnamon, nutmeg and allspice.