

Homemade HotCross Buns

1 C milk plus 1 T for eggwash
2 T honey
 $\frac{1}{4}$ C butter, soft
1 package dry yeast
4 C flour plus more for kneading
1 $\frac{1}{2}$ tsp cinnamon
 $\frac{1}{2}$ tsp allspice
1 tsp salt
 $\frac{1}{2}$ C sugar
2 eggs at room temperature - plus 1 yolk for eggwash
zest of 1 lemon
zest of 1 large orange or 2 small oranges
 $\frac{1}{2}$ C currants
 $\frac{3}{4}$ C powdered sugar



Warm 1C milk in microwave or stovetop. It should be cool enough to put your finger in, but still feel hot, like a very warm tub. Mix in honey until dissolved.

Mix the flour, sugar, salt, cinnamon, allspice and yeast in a large bowl of standing mixer (or any large bowl if done by hand).

Mix the wet and dry ingredients together in a stand mixer and mix with dough hook (or wooden spoon followed by hand kneading). Add eggs and mix until a soft, elastic dough is formed. (3 minutes or so)

Add the butter in pieces. Continue mixing until the butter mixes in (5 minutes). Add the zests and currants until incorporated (another minute or so).

Turn out onto a floured surface and knead for a few turns. Do not mix in too much flour (no more than $\frac{1}{4}$ cup), this should be a soft dough.

Put in a large, buttered bowl. Cover and let rise in a warm place for $1\frac{1}{2}$ hours, until doubled in bulk.

Preheat oven to 400.

Punch down. Divide into 18 pieces, form into balls (kids like to help with this), and place on a jelly roll pan or cookie sheet lined with greased foil or parchment paper. Cut a cross into the top of each roll, cover and let rise in a warm place for about 30 minutes.



Mix 1 egg yolk with 1 T milk and brush on the top of each bun.



Bake for 12 - 15 minutes until golden brown.

Cool on rack.

Prepare glaze: Mix powdered sugar with 1-2 Tbs of juice of either the lemon or orange. Make a thin glaze to drizzle on the crosses. Add more sugar to make a thicker icing for piping crosses.

