

# HOT CROSS BUNS

From Gourmet Magazine

ACTIVE TIME: 1 hour 15 minutes

TOTAL TIME: 3 hours (includes dough rising time)

## Ingredients

**1 cup warm milk (105°–115°F.)**  
**two 1/4-ounce packages (5 teaspoons) active dry yeast**  
**1/2 cup plus 1 teaspoon granulated sugar**  
**4 cups all-purpose flour**  
**1 1/2 teaspoons ground allspice**  
**1/2 teaspoon cinnamon**  
**1 teaspoon salt**  
**1 1/4 sticks (1/2 cup plus 2 tablespoons) cold unsalted butter**  
**2 large eggs**  
**1 large egg yolk**  
**1/2 cup dried currants**  
**1/3 cup golden raisins**  
**2 teaspoons finely grated fresh orange zest**  
**2 teaspoons finely grated fresh lemon zest**  
**3 tablespoons superfine granulated sugar**



## Pastry dough

**3/4 stick (6 tablespoons) cold unsalted butter**  
**1 1/4 cups all-purpose flour**  
**2 tablespoons cold vegetable shortening**  
**1/4 teaspoon salt**  
**2 to 4 tablespoons ice water**

## STEP 1

In a small bowl stir together milk, yeast, and 1 teaspoon granulated sugar. Let mixture stand 5 minutes, or until foamy.

Into a large bowl sift together flour, allspice, cinnamon, salt, and remaining 1/2 cup granulated sugar. Cut butter into bits and with your fingertips or a pastry blender blend into flour mixture until mixture resembles coarse meal. Lightly beat 1 whole egg with egg yolk. Make a well in center of flour mixture and pour in yeast and egg mixtures, currants, raisins, and zests. Stir mixture until a dough is formed. Transfer dough to a floured surface and with floured hands knead until smooth and elastic, about 10 minutes. Transfer dough to an oiled large bowl and turn to coat. Let dough rise, covered with plastic wrap, in a warm place until doubled in bulk, about 1 1/2 hours.

## STEP 2

While the dough is rising, make the pastry. In a bowl with your fingertips or a pastry blender blend together flour, butter, shortening, and salt until most of mixture resembles coarse meal with remainder in small (roughly pea-size) lumps. Drizzle 2 tablespoons ice water evenly over mixture and gently stir with a fork until incorporated. Test mixture by gently squeezing a small handful: When it has proper texture it should hold together without crumbling apart. If necessary, add enough remaining water, 1 tablespoon at a time, stirring until incorporated and testing texture, to give mixture proper texture. (If you overwork mixture or add too much water, pastry will be tough.)

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Turn mixture out onto a work surface and divide into 4 portions. With heel of your hand smear each portion once in a forward motion to help distribute fat. Gather dough together and form it, rotating it on work surface, into a disk. Chill dough, wrapped in plastic wrap, until firm, at least 1 hour, and up to 1 day.

## STEP 3

Butter 2 large baking sheets.

On a floured surface with floured hands knead dough briefly and form into two 12-inch-long logs. Cut each log crosswise into 12 equal pieces. Form each piece into a ball and arrange about 1 1/2 inches apart on baking sheets. Let buns rise, covered, in a warm place until doubled in bulk, about 45 minutes.

## STEP 4

Preheat oven to 400°F.

While buns are rising, lightly beat remaining egg with superfine sugar to make an egg glaze. On a lightly floured surface with a floured rolling pin roll out pastry dough into a 20- by 6-inch rectangle (about 1/8 inch thick). With a sharp knife cut rectangle crosswise into 1/8-inch-wide strips.

## STEP 5

Brush buns with egg glaze and arrange 2 pastry strips over center of each bun to form a cross. Trim ends of pastry strips flush with bottoms of buns. Bake buns in upper and lower thirds of oven, switching position of sheets halfway through baking, until golden, about 12 minutes. Transfer buns to a rack to cool slightly. Buns may be made 1 week ahead and frozen, wrapped in foil and put in a sealable plastic bag. Thaw buns and reheat before serving. Serve buns warm or at room temperature.