Hot cross buns

NZBK-043 · Breads Buns And Scones · 16 buns

INGREDIENTS



Illustrative serving; not a photographed kitchen test.

650 g bread flour

360 mL milk

1 egg

65 g butter

75 g sugar

10 g instant yeast

8 g salt

10 g mixed spice

180 g currants

55 g plain flour and 50 mL water for crosses

40 g apricot jam

PREPARATION

1. Knead bun dough and add fruit at end.
2. Bulk until risen, divide and proof.
3. Pipe crosses made with flour and water.
4. Bake at 185°C for 18–23 min.
5. Brush warm buns with warmed jam.

ALLERGEN CHECK

Wheat, milk, egg

PRODUCTION NOTES

Quantities are metric; yields are provisional test batches. Temperatures refer to a preheated conventional oven. Confirm fan settings using your oven.

Record usable yield, actual bake time, portion weights, ingredient suppliers and wastage during test batches.

Follow the bakery’s food control plan for cooked fillings, cooling, hot holding, chilled products, shelf-life and display decisions. Use chilled ready-to-eat sandwich fillings; assemble in small lots and record holding times.

Check each ingredient label, substitutions and cross-contact controls before selling or supplying products. Allergen notes are starting points.

Tally ingredient, packaging and labour costs per batch. Divide by saleable yield and apply the business’s overhead and margin assumptions.

Recipe: https://menunio.com/bakery/recipes/nzbk-043-hot-cross-buns

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