

Gluten-free hot cross buns



A fun baking activity over the Easter weekend with the kids, or great if you're having friends and family over for the afternoon.

Ingredients

- 600g milk
- 14g dry yeast
- 500g gluten-free bakers flour
- 100g brown rice flour
- 2 tsp xanthan gum
- 2 tsp mixed spice
- 1 tsp cinnamon
- 1/4 cup honey
- 3 eggs
- 160g olive oil
- 1 cup frozen blueberries
- ½ cup reduced sugar chocolate chips (optional)

60g gluten-free plain flour (for paste for crosses)

85g water (for paste for crosses)

1 tbsp honey (for glaze)

1 tsp cornflour (for glaze)

½ cup water (for glaze)

Method:

1. Warm the milk slightly to bring to room temperature.
2. Sprinkle yeast on top to dissolve.
3. Whisk all the dry ingredients together in a bowl.
4. In a separate large bowl, use an electric mixer to whip the eggs, honey and oil for 5 minutes until fluffy.
5. Fold in dry ingredients and milk, mix for a further 3-4 min until it forms a dough.
6. Use a large ice cream scoop or rounded spoon and divide the dough evenly into a baking tray, let it proof for 45 mins until it's almost double in size.
7. Mix the paste ingredients (until it forms a paste) and pipe crosses on to the top of the buns.
8. Bake at 180C for 20 mins, then turn down to 160C and bake for a further 20-25 mins.
9. Meanwhile, whisk and cook the glaze in a small pot for 5-6 mins until it bubbles and thickens.
10. Brush the buns with the glaze when they come out of the oven.