



# HOT CROSS LOAF

[https://www.mainland.co.nz/recipe/Hot\\_Cross\\_Bun\\_Loaf.html](https://www.mainland.co.nz/recipe/Hot_Cross_Bun_Loaf.html)



**PREP TIME**  
**1 HR + 3 HRS**  
**PROVING**

**COOKING TIME**  
**45 MINS**

**SERVES**  
**4**

Over the years we've learnt a thing or two. And we know that Easter always calls for Hot Cross Buns. Why not try something a bit different this year – a tasty Hot Cross Bun loaf. Mmm, sounds good to us.

## Ingredients

### Dough

- 175ml Anchor Milk
- 10 grams active dry yeast
- 1 teaspoon sugar
- 500 grams plain flour
- 100 grams sugar
- 1 tablespoon mixed spice
- pinch of flaky sea salt
- 2 free-range eggs, lightly beaten
- 75 grams Unsalted Mainland Butter, softened
- 100 grams sultanas
- 150 grams mixed peel

### Cross Paste

- 1/3 cup self-raising flour
- 1/4 cup water

### Glaze

- 2 tablespoons apricot jam
- 1 tablespoon water

## Method

1. Dough: Heat the milk in a jug until lukewarm but not hot. Add the dry yeast and teaspoon of sugar, mix well and set aside for 10 minutes so the yeast can activate. (You'll see it start to froth and bubble.)
2. Place the flour, sugar, mixed spice, cinnamon and salt in the bowl of a stand mixer fitted with a dough hook and mix until combined.
3. Make a well in the centre of the flour mixture and pour in the activated yeast/milk, then add the eggs. Turn the mixer on to the lowest setting and start to combine the ingredients, then increase the speed and mix until all the flour is incorporated. Start adding the softened butter a little at a time while continuing to mix, until all the butter is mixed into the dough.
4. Beat the dough for 10 minutes on a medium speed or until it starts to pull away from the sides of the bowl and becomes glossy. You may need to scrape down the mixer bowl once or twice during this process.
5. Add the sultanas and mixed peel and mix again for a minute or two until they're well combined.
6. Tip the dough into a large, greased bowl, cover with plastic wrap and leave in a warm place to prove. (The dough will double in size in 1-1.5 hours.)
7. Once the dough has doubled, punch it back down, tip it onto a board and knead back into a ball.
8. Shape the dough into a log and divide into 8 even portions\*.
9. Roll each portion into a ball and tuck them side by side neatly into a 26 x 14 cm loaf tin. Cover with plastic wrap and set aside in a warm spot for an hour until they have doubled in size.
10. Preheat your oven to 190°C.
11. Remove the plastic wrap from the tin.
12. Cross paste: Mix the self-raising flour and water to a smooth paste. Scrape into a small piping bag (or use a zip-lock bag with a corner cut off), and pipe crosses onto each of the 8 buns in the loaf tin.
13. Bake for 40-45 minutes until risen and golden.
14. Glaze: While the buns bake, whisk the apricot jam and water in a small pot over medium heat until combined. Remove from the heat and brush over the buns as soon as they come out of the oven.

\*The best way to get even portions is to weigh the dough and divide by 8, to give you an idea of how much each portion should weigh.