



Gluten Free!

HOT CROSS BUNS

Directions

1. Using a stand mixer and paddle attachment, place the flour, xanthan gum, tapioca flour, granulated sugar, yeast, and cream of tartar into the b. Whisk to combine well.
2. Add the salt, cinnamon, cardamom, allspice, lemon zest and orange zest, and whisk again to combine well.
3. Add the vanilla, vinegar, milk, egg and melted butter. Beat until you have a very smooth and thick dough.
4. Add the currants to the dough, and mix until they're evenly distributed throughout.
5. Cover the dough with a damp towel, and allow it to rest for about 45 minutes. It won't visibly rise very much. Line a baking tray with baking paper, and set it aside.
6. Divide the dough into 8 equal pieces. Roll each one into a bun shape, adding more tapioca flour if the mixture gets too sticky. Lightly dust with flour.
7. Place the buns about 3-4cm apart on the prepared baking tray. Cover with a damp towel and place in a warm area to rise for 45 -60 minutes. It should increase in size by 50%.
- 8) Preheat your oven to 175°C.
- 9) Make the glaze: In a small bowl, beat the egg. Add the icing sugar, and combine well. The glaze should be thick and shiny.
11. Once the rolls have finished rising, with a sharp knife, slice a cross on top of each roll about 1/4-inch deep. Using a pastry brush, brush the top of each bun with the glaze.
12. Place the baking tray in the preheated oven and bake until golden brown. Approx 30 minutes.
13. Allow the buns to cool for about 10 minutes before transferring them to a wire rack to cool completely.
14. Make the icing for the cross: In a medium- sized bowl, combine the icing sugar with 1 teaspoon milk. Mix well to form a thick paste. Add drops of milk, until the consistency of the icing, is that it falls off the spoon slowly but steadily.
15. Once the rolls have cooled completely, using a piping bag, pipe a cross over the cross you made with the knife.
16. Allow the icing to set, and then serve.

Ingredients

THE BUNS:

- 2 cups plain gluten free flour
- 1 tsp xanthan gum
- 5/8 cup tapioca flour plus more for sprinkling
- 1/2 cup caster sugar
- 1 tbsp (9 g) instant yeast
- 1 tsp cream of tartar
- 3/4 tsp salt
- 1/4 tsp ground cinnamon
- 1/2 tsp ground cardamom
- 1/4 tsp ground allspice
- Zest of 1 medium lemon
- Zest of 1 small orange
- 1 tsp pure vanilla extract
- 1/2 tsp apple cider vinegar
- 3/4 cup warm milk
- 1 egg at room temperature
- 8 tbsp unsalted butter melted
- 140g dried currants

THE GLAZE:

- 1 egg at room temperature
- 1/4 cup caster sugar

THE ICING:

- 1/2 cup icing sugar
- 1 to 2 teaspoons milk