

# Hot Cross-less

Makes about 12 large buns

## Ingredients:

- 125 mL rum
- 100 g dried currants
- 375 mL milk, room temperature
- 2 large eggs, plus 1 egg yolk (save the white for the topping)
- 2 teaspoons instant yeast
- 53 g light brown sugar, firmly packed
- 550-600 g Unbleached All-Purpose Flour
- 1 tsp ground cinnamon
- 1/4 tsp ground cloves or allspice
- 1/4 tsp ground nutmeg
- 1 3/4 tsp salt
- 1 tbsp baking powder
- 85 g butter, room temperature
- 15 mL milk



## Directions:

1. Soak the currents in the rum for about 20 minutes.
2. Meanwhile, combine the milk, eggs, yeast, brown sugar and whisk to combine. In the large bowl of your stand mixer, combine the flour, cinnamon, nutmeg, salt and baking powder, whisk to combine.
3. Add the softened butter to the flour mixture and mix until the butter is well combined (you may also do this with your fingers). Add the liquid ingredients to the flour mixture and beat until a soft dough has formed (if it is too soft, add a bit more flour to it and beat). Meanwhile, strain the currents and add them to the dough and beat well. This is a very soft and sticky dough.
4. Place in a well-greased bowl and allow to proof for 1 hour or until doubled in size.
5. Prepare a large, high sided baking pan by buttering the base and all sides.
6. When the dough has doubled in size, make about 112 g balls out of them. Place in the prepared pan and allow to rest with a clean cloth covering it for 1 hour.
7. Pre-heat the oven to 375° F.
8. Combine the left-over egg white with 15 mL milk and beat well. Brush the tops of the rolls with the mixture. Bake for 20 minutes or until the internal temperature reads 190° F. Allow to cool slightly before serving.

## Notes:

- The original recipe called for 50% more currents but I felt it was a little too much so I reduced it.
- My dough was too soft and sticky with the originally called-for flour, so I added a bit more flour.
- The original recipe wanted the leftover rum to be incorporated into the dough, but my dough was already too soft and sticky so I skipped it.
- This tip from King Arthur flour sounds quite interesting and I will try it next time I make this tasty recipe:  
"Want to make these buns a day or so ahead of time? Try the tangzhong technique, a Japanese method for increasing the softness and shelf life of yeast rolls. Begin by measuring out the flour and milk you'll be using in the recipe. Now take 3 tablespoons of the measured flour and 1/2 cup of the measured milk; put them in a saucepan set over medium-high heat. Cook the mixture, whisking constantly, until it thickens and forms a thick slurry; this will take about 1 1/2 to 2 1/2 minutes. Transfer the cooked mixture to a bowl, let it cool to lukewarm, then combine it with the remaining flour, milk, and other dough ingredients. Proceed with the recipe as directed. Well-wrapped and stored at room temperature, your finished hot cross buns should stay soft and fresh for several days."