

# SQF Christmas 2019 - Christmas Chelsea Buns

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# Christmas Chelsea Buns

## Ingredients

275ml full-fat milk  
50g butter, chopped into cubes  
450g strong white bread flour  
7g sachet fast-action dried yeast  
50g golden caster sugar, plus 3 tbsp  
1 tsp ground cinnamon  
Vegetable oil, for greasing  
200g marzipan, chilled  
1 orange, zested and juiced  
100g fresh cranberries  
100g dried cranberries, plus 1 tbsp  
3 tbsp apricot jam  
150g icing sugar

## Method

- 1.) Warm the milk in a saucepan until steaming but not boiling. Remove from the heat and add the butter, swirling to help it melt, then set aside to cool a little.
- 2.) Mix the flour, yeast, 50g of the sugar, cinnamon and 1 tsp salt in a large bowl. When the milk is warm, add it to the dry ingredients and combine to make a sticky dough.
- 3.) Tip onto your work surface and knead for 10 mins by hand until the dough is smooth and stretchy. Return to a clean oiled bowl, cover and leave to rise for 1-2 hrs until doubled in size.
- 4.) Line your baking sheet with baking parchment. Tip the dough onto a lightly floured work surface and roll to a rectangle about 30 x 40cm. Grate the marzipan over the surface and scatter over the orange zest, fresh cranberries, 75g dried cranberries, and 3 tbsp caster sugar.
- 5.) From one of the longer sides, tightly roll up the dough into a sausage, pinching the dough together at the other end to seal the open edge. Use a large, sharp knife to divide the sausage of dough first in half, then into quarters, then cut each quarter into three pieces, so you're left with 12 equal pieces of dough.
- 6.) Turn the dough slices cut-side up and arrange on the baking sheet in a tree shape, using one piece for a trunk. Leave space between each bun for them to expand. Cover the sheet in one or two pieces of oiled cling film and leave to prove for 30 -40 mins, or until doubled in size.
- 7.) Heat oven to 180C/160C fan/ gas 4. Bake in the middle of the oven for 20-22 mins until golden brown.
- 8.) While the buns cook, heat the apricot jam with 2 tsp water until runny, then set aside for the glaze to cool. Mix the icing sugar with enough orange juice to make a thick icing.
- 9.) When the buns are cooked, leave to cool for 15 mins, then brush all over with the apricot glaze. Drizzle the orange icing over the top of the buns in random lines. Scatter over the remaining dried cranberries and leave the icing to set for 10 mins before serving - enjoy!

