

Easter 2020 Lemon Drizzle Hot Cross Buns

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Lemon Drizzle Hot Cross Buns

Ingredients

267g SQF Lemon Drizzle Flavour Hot Cross
Bun Mix

165ml lukewarm water

Vegetable oil, for greasing baking tray

Optional Icing Sugar for cross

Method

- 1.) Mix the hot cross bun mix with 165ml of lukewarm water for five minutes until you have a smooth dough.
- 2.) Set aside the hot cross bin mix to prove for 10 minutes.
- 3.) Shape into individual balls and place on an oiled baking tray.
- 4.) Set aside the hot cross buns on the baking tray for a further 10 minutes.
- 5.) Place in the oven and cook for 20 minutes at 190°C.
- 6.) Remove from oven and leave to cool.
- 7.) Once cooled, make up your icing and ice a cross on the top of each bun. Wait for the icing to set before eating with your favourite spring jam!

