



# SKYE BLUE

## *Kitchens*

### HOT CROSS BUNS

Preheat oven to 50°C. Grease and line a large loaf tin (25x13x6cm) with baking paper. You will need a stand mixer with a dough hook.

#### What you need:

1 Bag of Carrot Cake mix  
1/3 cup + 2TBS Tapioca flour  
¼ tsp salt  
60g butter (note 1)  
2 ½ tsp active dried yeast  
2 TBS soft brown sugar  
425ml warm milk (note 1)  
2 eggs, beaten  
½ cup raisins (optional)

#### Dough for Crosses:

1/3 cup Baking Bag mix or other gf flour  
5ml light olive oil  
milk

#### Syrup:

Simmer together 1-2TBS runny honey with  
½ cup water for 3-4 minutes



#### To Make:

Switch off the warmed oven. Add the sugar and yeast to the warmed milk. Whisk together with a fork then place in the warmed oven for 10 minutes. Next empty the carrot cake mix, tapioca flour and salt into the large bowl of an electric mixer (with dough hook). Mix well together with a whisk then rub in the butter. Add the beaten eggs and the yeast mixture. Beat on low for 7 minutes, scraping down the mix from the sides occasionally. Tip the dough into the prepared tin and smooth the top. Place the dough back into the still slightly warm oven for about 30 minutes. Remove from oven still keeping it in a warm place. Heat oven to 200°C.

Mix together the ingredients for the crosses using just enough milk to making it piping consistency. Pipe onto the dough so that when you cut the loaf you will have 8 buns with 8 crosses. Bake for 25-30 minutes. Remove from oven and brush with syrup. Allow to cool for 15 minutes before turning out onto a cooling rack.

#### Note:

1. For dairy free use Olivani and non dairy milk of choice

**Tip:** The buns freeze extremely well. Serve them warmed or even toasted with butter. I like to cut the loaf (with or without crosses) into slices and toast for breakfast. Delicious!