



SKYE BLUE

Kitchens

HOT CROSS BUN LOAF

Grease and line a large loaf tin (25x13x6cm) with baking paper. Leave an over hang on two sides.



What you need:

1 Bag of Carrot Cake mix
1/3 cup + 2TBS Tapioca flour
1 level tsp baking powder
60g butter, melted (note 1)
2 ½ tsp instant dried yeast
2 TBS soft brown sugar
200ml warm milk (note 2)
200ml warm water
2 eggs, beaten
1/3 cup raisins (optional)

Dough for Crosses:

¼ cup Baking Bag mix or other gf flour
5ml light olive oil
Milk (note 2)

Syrup:

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

To Make:

Empty the Carrot cake mix into a container (with lid). Add the tapioca flour, yeast, baking powder and soft brown sugar. Give it a good shake. Empty into a bowl and make a well in the centre. Whisk together the melted butter and egg. Add the warm water and milk, the egg and melted butter to the dry ingredients. With electric beaters whisk for about 30 seconds. Add the extra raisins if using and stir through. Tip the dough into the prepared tin and smooth the top. Place the dough in a warm place and leave for 25 minutes. While the dough is proving, heat oven to 210°C and make the dough for the crosses. Mix together the ingredients for the crosses using just enough milk to making it piping consistency. Pipe one large cross gently onto the dough. Bake for 30 minutes (ovens will vary). Remove from oven and gently brush with syrup. Allow to cool for 15 minutes before turning out onto a cooling rack.

Note:

1. For dairy free use non dairy spread of choice. I like to use Nuttalex or Olivani.
2. For dairy free use non dairy milk of choice.
I use Edmonds Sure to rise instant dried yeast.

Tip: This loaf freeze extremely well. Serve warm or toasted. Delicious for breakfast.