

GLUTEN FREE CHOC CHIP HOT CROSS BUNS



INGREDIENTS

350g Springhill Farm The Real Bread Mix
1 tsp xanthan gum
100g corn starch
40g brown sugar or dark muscovado sugar
2 tsp cinnamon
½ tsp allspice
1 tsp mixed spice
1 tsp salt
400ml milk, warmed to 40°C
1 egg at room temperature
50g butter, softened
100g chocolate chips
2 tsp dried yeast
100ml warm water (75 ml tap water with 25 ml boiling water)
10g brown sugar extra, to activate yeast

PREPARATION TIME: 20 MINS =
APPROX. 20 MINS PROVING TIME
COOKING TIME: 10-15 MINS
SERVES: 16 LARGE BUNS

METHOD

1. Place 10g brown sugar with yeast and warm water into a glass bowl. Stir until combined, then set aside for the yeast to activate (will go all frothy and bubbly and 'rise' in the bowl).
2. Place all ingredients except the choc chips into a mixer bowl (add the activated yeast mixture too) and mix with a normal beater until well combined. You will end up with a very sticky looking dough.
3. Add the choc chips and mix gently for approximately 20 seconds until they are just mixed through.
4. Using your hand, divide the dough into small round buns on a tray lined with baking paper.
5. Cover the buns with a tea towel and set aside in a warm place until they have risen to about double in size (about 20 mins).
6. Preheat your oven to 200°C and bake your buns for approximately 10-12 minutes.

VARIATIONS & TIPS

- * These buns are best eaten fresh on the day or frozen and reheated when needed.
- * If you want to make your buns with the traditional cross, try using homemade ready rolled icing or royal icing (see Basics recipes on The Food Werewolf website)
- * To prove your dough, preheat your oven to 50°C, then turn it off and place your dough (in a covered bowl) inside.
- * For a nice glaze, you can brush the uncooked buns with a beaten egg or use a mixture of sugar dissolved in water
- * To stop sticky fingers when rolling your dough into buns, use a coconut oil on your fingers/hands

NOTE

This recipe is a modified version of the [Decadent Alternatives Hot Cross Buns recipe](#) found on their website [here](#). Always look for organic ingredients to be sure you are avoiding additives or check the label carefully to confirm there are no nasties in your ingredients.