

Proofing Hot Cross Buns in the Instant Pot

Ingredients

Dough

- 1 Tbs instant yeast rapid rise
- 1 Tbs sugar
- 1 tsp salt
- 3 cups bread flour 15oz
- 1/2 cup whole wheat flour 5oz
- 2 Tbs butter melted
- 1 1/4 cups water (warmed to lukewarm not hot)
- 1 egg lightly beaten

Addition to dough after 10 mins

- 1 Tbs ground cinnamon
- 1 Tbs pumpkin pie spice mixed spice
- 1/4 cup light brown sugar
- 1 cup raisins

Crosses

- 1/4 cup flour
- 1/4 cup water

Glaze

- 1/4 cup sugar
- 2 Tbs water

Dough

1. Combine the dough ingredients in your stand mixer and knead for about 10 minutes.
2. Add the spices, brown sugar and raisins, and knead until elastic and smooth.
3. Let rise in a warm place for about an hour (dough will triple in size).

Crosses

1. In a small bowl, combine the flour and water until smooth.
2. Transfer to a zip lock bag, seal. Snip off the corner and pipe the crosses onto the surface of the buns.
3. Allow the buns to rise a further 30mins
4. Bake in a preheated oven 400°F for 20-25 minutes (buns should be a golden brown)

Glaze

1. Combine the sugar and water, and heat in the microwave or a saucepan until it forms a simple syrup.
2. Remove buns from the oven and while piping hot brush over the sugar glaze.
3. Cool on a rack.