



HOT CROSS BUNS



QimiQ VORTEILE

- Quick and easy preparation
- Baked goods remain moist for longer
- No declarable additives



mittel

ZUTATEN FÜR 20 PORTIONEN

DOUGH

1 Tasse(n)

1 Tasse(n)

0.5 Tasse(n) Pflanzenöl

0.5 Tasse(n) Kristallzucker

3 TL Trockenhefe

4 Tasse(n) AP Flour

1 TL Backpulver

2 TL Kosher Salz

1 TL Zimt

0.5 TL Muskatnuss

0.5 TL Piment

0.5 TL Ingwerpulver

0.5 Tasse(n) Rosinen

2 EA Eigelb

1 EL

GLAZE

0.5 Tasse(n) Puderzucker

1 EL

1 EA Zitrone(n), Saft und Abrieb davon

ZUBEREITUNG

1. DOUGH

- 1) In a mixing bowl, add QimiQ Sauce Base, Whole Milk, Vegetable Oil, Granulated Sugar & Yeast - Allow to bloom (About 10 Minutes).
- 2) Add the Flour, Baking Soda, Salt, Cinnamon, Nutmeg, Allspice, Ginger & Raisins - Mix Thoroughly till the dough is bound.
- 3) Cover the bowl and place in a warm place - Allow doubling in size.
- 4) Grease a casserole dish and set the oven to 400.
- 5) Portion the dough into 20 balls - Roll them until they are round.
- 6) Place in the pan evenly placed - Cover and allow to rise.
- 7) Cook for 20 Minutes.

2. GLAZE

- 1) Combine all the ingredients.
- 2) Make a cross on each bun.