



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)** Vollmilch
- 1 Tasse(n)** QimiQ Sahne-Basis
- 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** Vollmilch

GLAZE

- 0.5 Tasse(n)** Staubzucker
- 1 EL** Vollmilch
- 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.