



HOT CROSS BUNS



QimiQ BENEFITS

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



medium

INGREDIENTS FOR 20 PORTIONS

DOUGH

1 cup(s)	Whole milk
1 cup(s)	QimiQ Cream Base
0.5 cup(s)	Vegetable oil
0.5 cup(s)	Granulated sugar
3 tsp	Dried yeast
4 cup(s)	AP Flour
1 tsp	Baking powder
2 tsp	Kosher salt
1 tsp	Cinnamon
0.5 tsp	Ground nutmeg
0.5 tsp	Pimento spice
0.5 tsp	Ginger powder
0.5 cup(s)	Raisins
2 EA	Egg yolk(s)
1 tbsp	Whole milk

GLAZE

0.5 cup(s)	Powdered sugar
1 tbsp	Whole milk
1 EA	Lemon(s), Juice and zest

METHOD

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.