



HOT CROSS BUNS



QimiQ AVANTAGES

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



moyen

INGRÉDIENTS POUR 20 PORTIONS

DOUGH

1 tasse

1 tasse QimiQ Sauce Base

0.5 tasse Huile végétale

0.5 tasse Sucre cristallisé

3 cc Levure chimique

4 tasse AP Flour

1 cc Levure chimique

2 cc

1 cc Cannelle

0.5 cc Noix de muscade

0.5 cc Piment

0.5 cc Gingembre en poudre

0.5 tasse Raisins secs

2 EA Jaune(s) d'œuf

1 cs

GLAZE

0.5 tasse Sucre glace

1 cs

1 EA Citron(s),

PRÉPARATION

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.