



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 Sauce 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 | 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.