

HOT CROSS BUNS

Yield 100

Portion 1 Each

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
147 cal	28 g	5 g	3 g	0 mg	270 mg	17 mg

Ingredient

YEAST,ACTIVE,DRY
 WATER,WARM
 SWEET DOUGH MIX
 RAISINS
 CINNAMON,GROUND
 CLOVES,GROUND
 NUTMEG,GROUND
 COOKING SPRAY,NONSTICK

Weight

2-1/4 oz
 3-1/8 lbs
 7-1/2 lbs
 2-1/4 lbs
 1/2 oz
 <1/16th oz
 <1/16th oz
 2 oz

Measure

1/4 cup 1-2/3 tbsp
 1 qts 2 cup
 1 gal 2-7/8 qts
 1 qts 3 cup
 2 tbsp
 <1/16th tsp
 <1/16th tsp
 1/4 cup 1/3 tbsp

Issue

Method

- 1 Sprinkle yeast over water. DO NOT USE TEMPERATURES ABOVE 110 F. Mix well. Let stand 5 minutes; stir.
- 2 Add Sweet Dough Mix, raisins, cinnamon, cloves, and nutmeg.
- 3 Using dough hook, mix at low speed until water is absorbed. Mix at medium speed until dough is developed and cleans the bowl. Dough temperature should be 78 F. to 82 F.
- 4 FERMENT: Cover. Set in warm place (80 F.) 1-1/2 to 2 hours or until double in bulk.
- 5 PUNCH: Divide dough into 8-2 pound pieces on lightly floured work surface; shape each piece into a smooth ball. Let rest 10 to 20 minutes.
- 6 MAKE-UP: Roll each piece into a long rope of uniform diameter. Cut rope into pieces about 1 inch thick, weighing 1-1/2 ounces each. Shape into balls by rolling with circular motion on work surface.
- 7 Lightly spray pans with non-stick cooking spray. Place on pans in rows 6 by 9. Prepare 1/8 recipe Egg Wash, Recipe No. D 017 00. Brush buns in each pan with wash.
- 8 PROOF: At 90 F. to 100 F. about 45 minutes or until almost double in bulk.
- 9 BAKE: 30 minutes at 400 F. or until lightly browned. If convection oven is used, bake at 350 F. for 10 minutes on high fan, closed vent.
- 10 Prepare 1/8 recipe Syrup Glaze, Recipe No. D 045 00 per 100 servings. Brush buns in each pan with 1/4 cup hot glaze immediately after removal from oven.
- 11 When cool, prepare 1/8 recipe Decorator's Frosting, Recipe No. G 007 00 per 100 servings. Frost each bun with frosting in a cross design using a pastry bag with a small plain tip.

Notes

- 1 In Step 2, 1 tbsp lemon flavoring may be added per 100 servings.