

## Gluten-free hot cross buns

Advanced



**\*Disclaimer: This recipe is a member recipe. It has not been tested by the taste.com.au team.**

### INGREDIENTS

- 1 packet gluten-free bread mix
- 1/2 cup (115g) caster sugar
- 1 sachet dried yeast
- 1/4 teaspoon mixed spice
- 1 1/2 tablespoons ground cinnamon
- 1 tablespoon (25g) soft margarine
- 1 3/4 cup (450ml) warm water
- 1 cup (80 – 100g) sultanas

### FOR THE CROSS

- 1/2 cup gluten-free self-raising flour
- 1/2 cup water

### METHOD

- Step 1** Preheat the oven to 240C (220C fan forced)
- Step 2** In a large bowl, combine sugar, margarine, yeast and sultanas with warm water and mix well; then add spices and crusty bread packet and stir with a wooden spoon until well combined.
- Step 3** Let the dough rest for 15min, then dust the bench with gluten-free flour and begin to knead the dough till elastic.
- Step 4** Roll the dough in to small round balls and place on a prepared tray, cover the tray with a damp tea towel and let it prove for a further 35 -45 min.
- Step 5** For the Cross: mix 1/2 cup of gluten free self-raising flour with 1/2 cup water. Spoon the mix into a piping bag with a fine tip, or a plastic bag with a small hole.
- Step 6** Just before baking, brush each bun with a little oil. Then, using the mix in piping bag, make a cross in the centre of each bun.
- Step 7** Set to bake for 16 - 18minutes.

