

HOT CROSS BUN MUFFINS

INGREDIENTS

1 cup warm water, between 100-110F
1 tablespoon granulated sugar
2 teaspoon instant or dry active yeast
450 grams all-purpose flour (about 3 3/4 cups)
6 tablespoons vegetable oil, divided
4 tablespoons honey
1/2 teaspoon salt
1/2 cup raisins
1/4 cup brown sugar
1 teaspoon cinnamon
1/2 cup powdered sugar
2 tablespoon lemon juice

INSTRUCTIONS

In the work bowl of your stand mixer, sprinkle 1/2 cup of the flour, then the sugar and the yeast. Add warm milk, stir and allow to sit for about 15 minutes, until a sponge starts to form. Add to the yeast mixture, 3 tablespoons of the honey, 4 tablespoons of the oil and the salt. Bit by bit, add the remaining flour (you may not need all of it). Mix the dough until it comes together, then knead by hand or with your dough hook, into a soft, smooth dough. Place the dough into a greased bowl, cover with plastic wrap and let it rise in a warm place until it has doubled in size, about 60-90 minutes.

Preheat oven to 400F. Prepare a muffin pan with liners.

Combine the raisins, brown sugar and cinnamon in a small bowl.

When the dough has doubled, place on a lightly floured surface and knead for a minute or so. Divide the dough into 12 pieces and roll each into a ball. With your finger, make an indentation into the ball and fill with a teaspoon or so of the raisin mixture. Pinch tightly and nestle into the muffin liners, pinched side down. Repeat with the rest of the dough. Combine the remaining 2 tablespoons of oil with the remaining 1 tablespoon of honey and using a pastry brush, brush the muffins. With a sharp knife, cut a cross slit on the top of each muffin.

Bake in a preheated oven at 400F until golden and baked through, about 20-25 minutes. Check the bread regularly after 15 minutes and cover the top with a piece of aluminum foil if the tops are browning too much. Let cool on a wire rack completely before continuing.

Once cool, combine powdered sugar and lemon juice and create a light frosting. Drizzle a cross pattern on each muffin before serving.