

Hot Cross Buns

With this delicious hot cross bun recipe, you can now enjoy the spoils of Easter too!
Eat whilst still warm, or if you can wait, when cool pipe on an icing cross (see Tip below).

Makes:	6 individual buns
Oven Temperature:	200°C (180°C fan-forced)
Total Preparation Time:	20 minutes
Total Cooking Time:	20 minutes

INGREDIENTS

1 TBS ground flaxseed
¼ cup warm water
½ cup rice flour
½ cup glutinous rice flour
½ cup tapioca starch
½ cup potato flour
2 TBS caster sugar
1 tsp bicarb soda
2 tsp gluten-free baking powder
½ tsp salt
2 tsp xanthan gum
3 tsp cumin seeds
½ cup sultanas
¼ cup currants
¼ cup dried apricots, diced
1 TBS maple syrup
¾ cup rice milk
½ tsp rice wine vinegar

METHOD

1. Pre-heat oven to 200°C (180°C fan-forced).
2. Line a baking tray with baking paper.
3. Place ground flaxseed and warm water in a small bowl and allow to stand for 5-10 minutes.
4. Place all dry ingredients in a bowl and mix with whisk to combine.
5. Stir through cumin seeds, sultanas, currants and dried apricots.
6. Add flaxseed mix, maple syrup, rice milk and rice wine vinegar.
7. Stir until combined and a sticky dough is formed.
8. Remove dough from bowl, divide into 6 equal portions and using hands shape each portion into a round bun shape.
9. Place onto a lined baking tray, leaving space between each bun, cut an X (about ½cm deep) across the top surface of each.
10. Bake at 200°C (180°C fan-forced) for 20 minutes until golden and crusty.

TIP

To make the crosses, mix ¼ cup sifted icing sugar with enough lemon juice (½ - 1 tsp) to make a thick paste. Spoon into a zip lock bag, cut off the corner and pipe onto the cooled buns.

