



## RECIPE SHEET

# Gluten Free Hot Cross Buns

## Using Laucke Easy Bakers Gluten Free Mix

### Description

Recipe for approximately 20 buns.

Weight in Grams	Ingredients	Volumetric Measure
500 g	Laucke Easy Bakers Gluten Free Special White	1 packet
50 g	Sugar	¼ cup
5 g	Mixed Spice	1-1/2 teaspoons
100 g	Mixed Dry Fruit	1/3 cup
370 ml	Water	1-1/2 cup

### Method

**For the crosses you can either cut them out of gluten free shortcrust or make a pipable paste out of gluten free flour. The sugar syrup is 500g Sugar dissolved in 500 ml of boiling water.**

#### EQUIPMENT

A mixer with beater attachments and mixing bowl (can be mixed by hand if desired, but mixing times should be adhered to). Time is important because the aerator is activated when the mix comes into contact with the water.

A rubber spatula to help mix and scrape the bowl.

A well-greased muffin pan.

1. Pre-heat conventional oven to 225°C or Fan Forced to 200°C.
2. Measure or preferably weigh 370ml (g) water for a Special White loaf and place in the mixing bowl. Water temperature should be adjusted for warm or cool conditions such that once mixed, the batter feels neither warm nor cold. Ideal temperature is 30 Deg C so indicative water temperature would also be 30 Deg C.
3. Open a 500g Laucke Easy Bakers Gluten Free mix bag and empty in to the mixing bowl including the mixed spice on top of the water.
4. Mix with an electric mixer on lowest setting for 30 seconds (may be mixed by hand). Stop mixing then use a rubber spatula to scrape down the sides.
5. Mix on medium setting for a further 2 minutes. Stir in the fruit either using the mixer or the spatula.
6. Using a greased muffin pan, half fill the cups with batter. For a standard muffin tray this will be approximately 50g. A large ice cream scoop may be helpful but try to achieve a smooth top.
7. Place the muffin tin in a warm 30°C location (free from draughts) to rise for 20 to 30 minutes or until the batter reaches the top of the tins.
8. Either place your pre-cut crosses or pipe crosses using very fine nozzle onto each bun.
9. Place in the oven for about 15 – 20 minutes or until nicely browned.
10. Remove from oven and turn out on to a cooling wire and brush with sugar syrup.

### Notes

To keep the buns fresh they should be stored in a plastic bag or air tight container.