

Whitworths

Apple & Salted Caramel Hot Cross Bun Loaf



INGREDIENTS

120g **Whitworths Mix'n'Bake Choc Salted Caramel**
500g strong white bread flour
1 tsp salt
7g dried yeast
2tsp ground cinnamon
50g caster sugar
50g milk chocolate chips (or left-over Easter Egg!!)
1 cooking apple, peeled
50g butter, melted
150ml milk
75ml water
1 medium egg

For the cross:

50g plain flour
100ml water

For the glaze:

1tbsp brown sugar
2tbsp water

 Makes 10  3½ hours  40 minutes

READY...STEADY...BAKE

- ♥ Add the bread flour, salt, yeast and cinnamon to a large bowl then mix together.
- ♥ Grate the apple then squeeze to remove most of the juice, add to the mix.
- ♥ Stir in the sugar, chocolate and Mix'n'Bake Choc Salted Caramel.
- ♥ Add the melted butter, milk, water and egg then mix to make a dough.
- ♥ Knead for 10 minutes or until the dough becomes smooth, then cover with cling film and leave to rise in a warm place, for 2 hours or until it's doubled in size.
- ♥ Turn out the risen dough onto a floured surface, then knead to 'knock it back'.
- ♥ Roll into 8 equal size balls then place into a lightly greased loaf tin.
- ♥ Preheat your oven to 160°C/140°C Fan / Gas Mark 3
- ♥ Cover the loaf once again then leave to rise for a further hour, once again until doubled in size.
- ♥ Once risen pipe the crosses... mix the flour and water together to form a paste then pipe on the top of each bun.
- ♥ Bake in your preheated oven for 35-40 minutes until the top is golden brown.
- ♥ Once baked melt the sugar and water together in a pan, over a low heat, then brush over the top of the baked loaf. Set aside to cool.



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Happy Baking!