



## Vegan hot cross buns

**MAKES** 12 **PREP** 30 mins plus proving, resting and cooling **COOK** 25 mins **DIFFICULTY** More effort **VE** Vegan

Fancy a slightly more indulgent hot cross bun? Simply add Dr. Oetker Dark Jumbo Choc Chips, which are suitable for vegans, to this delectable recipe

### What you'll need

- 1 tbsp ground flax seeds

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- 500g strong white bread flour

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- 7g fast-acting yeast

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- 1 tsp salt

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- 1 tsp ground cinnamon

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- 50g light brown sugar

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- 250ml soya milk, warmed

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- 2 tsp Dr. Oetker Valencian Orange Extract

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- 2 tbsp vegetable oil

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- 100g sultanas

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- 100g Dr. Oetker Dark Jumbo Choc Chips, optional

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- For the decoration**

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- 50g plain flour

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- 100g apricot jam

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### Method

- 1.** In a small bowl, mix the ground flax seeds with 3 tbsp water, then set aside to congeal. In a large bowl, mix together the flour, yeast, salt, cinnamon and sugar until well combined, then make a well in the centre. Pour half the warmed soya milk, Dr. Oetker Valencian Orange Extract, oil and the flaxseed mixture into the well, then mix into the dry ingredients.
- 2.** Add the sultanas, and the Dr. Oetker Dark Jumbo Choc Chips if using, and gradually pour in the remaining soya milk. Continue to stir until a sticky, moist dough is formed. Knead the dough until it's smooth and elastic (this will take about 10 mins by hand) – try not to add any extra flour, the more you knead the dough, the less sticky it will become. Once you have a smooth, elastic dough, place it in a lightly oiled bowl and cover with cling film. Leave at room temperature for around 2 hrs until the dough has doubled in size.
- 3.** When the dough is ready, deflate it by pushing it with your knuckles on a lightly floured surface, then leave to rest for 5 mins. Meanwhile, line a large baking tray with baking parchment. Once rested, divide the dough into 12 equal portions. Form each portion into a ball and place on the baking tray, spaced slightly apart. Cover with oiled cling film and leave in a warm place for about 1 hr or until the dough has doubled in size.
- 4.** Heat the oven to 180C/160C fan/gas 4. To make the crosses, add plain flour to a bowl and add 3 tbsp water, 1 tbsp at a time, until a smooth paste has formed. Transfer the paste to a piping bag and cut off the end to make a small hole. Pipe a line of paste along each row of hot cross buns, then repeat in the other direction to create a cross on top of each bun.
- 5.** Bake for 20-25 mins until golden brown and the base of the buns sound hollow when tapped. While still baking, gently heat the apricot jam and 2 tsp water in a small pan until the mixture starts to boil and the consistency thins. When you remove the buns from the oven, immediately brush with the apricot glaze and allow to cool. The buns are best enjoyed the same day while still fresh, but they can be lightly toasted before being eaten the day after.



#### Tip from Dr. Oetker

You can't beat a warm hot cross bun and butter fresh from the oven!