



BUN MIX EASTER RECIPES



Serving Suggestion

ABOUT THE MIX

Add a little fruit and spice to our Bun mix to make traditional Easter treats. Top with a glaze for that sticky bun finish. The buns can be enjoyed any time of year.

HOT CROSS BUNS INSTRUCTIONS

Ingredients	Kg
Bun Mix (3205-25)	25.000
Yeast*	1.500
Mixed Spice	0.125
Water	10.500
Currants	4.500
Sultanas	2.500
Mixed Peel	1.000
Bun Spice Essence	0.020
Total	45.125

If adding liquid bun spice, increase yeast level accordingly.

Dough temperature: 27°C (80°F.)

Mixer type: Spiral/Conventional mixer

1. Mix all ingredients, except fruit & spice, to a smooth dough using normal machine times.
2. Add spice to fruit, blend through, add to the dough and mix until clear on slow speed.
3. Scale to achieve 60-70g or as required.
4. Mould round and place on greased lined silicone trays.
5. Prove to size.
6. Cross with crossing mix before baking.
7. Glaze on removal from oven.

TEMPERATURE & BAKING

Proof temperature: 40°C / 70% RH

Proof time: 50-60 minutes approx.

Bake temperature: 220°C (430°F.)

Baking time: 12-15 minutes

For that classic Hot Cross Bun look use our Lofty Peak Scone Mix to create a crossing mixture - Instructions can be found overleaf.

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CROSSING MIXTURE INSTRUCTIONS

Ingredients	Kg
Lofty Peak scone mix (4327-12)	1.000
Cold water	0.650
Total	1.650

Mixer type: Using a whisk attachment.

1. Place dry mix in a bowl fitted with a whisk.
2. Set machine running on slow speed, add half the water and mix to a paste.
3. Scrape down.
4. Slowly add the rest of water and mix to a smooth consistency on slow speed.
5. Scrape down.
6. Mix for 1 minute on fast speed to ensure the mix is smooth and at a piping consistency (adjust if required).
7. Pipe on crosses using a savoy bag fitted with number 3 or 4 plain tube.

EASTER BREAD INSTRUCTIONS

Ingredients	Kg
Bun Mix (3205-25)	25.000
Yeast	1.500
Water	10.500
Almonds	2.500
Mixed peel	5.000
Sultanas	7.500
Lemon essence	0.010
Rum flavour	0.010
Egg colour	As needed
Total	52.000

Dough temperature: 27°C (80°F.)

Mixer type: Spiral/Conventional Mixer

1. Mix all ingredients, except fruit, nuts and flavours, using normal machine times.
2. Add fruit & nuts and mix on slow speed until cleared.
3. Scale at 450g (1lb), mould round and rest for 10 minutes.
4. Mould round, place onto lined baking trays or greased cottage pan and prove.
5. Cut a cross in the top and bake.
6. After baking brush with melted butter and sprinkle with icing sugar.

TEMPERATURE & BAKING

Proof temperature:	40°C / 70% RH
Proof time:	60 minutes approx.
Bake temperature:	200°C (400°F.)
Baking time:	20-25 minutes