

# HOT CROSS BUN PRAYERS

As you stir the mixture:

Thank you Jesus that you came into the world and stirred things up so that people thought about what really mattered.

As you lay the cross on top of the bun:

Thank you Jesus for coming to save us by dying on a cross and taking the punishment for the bad things I do.

As they go in the oven:

Thank you that, although you were buried in a tomb, you rose three days later and you are still alive today.

As you eat a hot cross bun:

Thank you Lord Jesus for giving me all I need to live a life following you.

Amen.

# VEGAN HOT CROSS BUN RECIPE

## Equipment

Large bowl  
Wooden Spoon  
Baking Sheet  
Piping bag and nozzle  
Pastry brush  
Saucepan  
Cling film

## Ingredients

300ml unsweetened  
almond milk  
50g dairy-free spread  
500g strong white bread /  
gf flour  
7g sachet fast action yeast  
70g golden caster sugar  
½ tsp salt  
2 heaped tsp ground  
cinnamon  
2 heaped tsp mixed spice  
1 large orange , zested  
70g sultanas  
50g mixed peel

For the cross  
70g plain / gf flour

For the glaze  
50g apricot jam

## Method

Put the almond milk in a saucepan over a medium heat. Once simmering, add the spread, remove from the heat and allow to melt. Set aside to cool.

Mix the flour, yeast, sugar, salt and spices in a large mixing bowl. Make a well in the centre and pour in the milk mixture, swiftly combining with a wooden spoon to create a sticky dough. Tip out of the bowl onto a lightly floured surface.

Knead the dough 5 - 7 mins or until smooth, springy and elastic. Shape into a ball and put into a lightly oiled mixing bowl. Cover and leave in a warm spot to rise, for 1hr or until doubled in size.

Turn the dough back onto the surface and spread the orange zest, sultanas and mixed peel onto the dough and knead again until everything is well distributed. Form into a ball, return to the bowl, cover and leave to rise for another hour.

Line a large baking sheet with baking parchment. Knock the dough back by turning it out onto your surface and gently punching out the air. Divide the dough into 12 even-sized pieces, weighing for accuracy if you like. Roll each one into a ball. Arrange the buns on the baking sheet, leaving a 2cm space between each one. Cover with lightly oiled cling film and leave to rise for 45 mins.

Heat the oven to 220C/ 200 fan/ gas 7. To make the cross, in a small bowl, mix together the flour with 1 tbsp of water at a time to create a thick, pipeable paste. Spoon it into a piping bag fitted with a small round nozzle and pipe crosses on the buns. Transfer to the middle shelf of the oven and bake for 15-20 mins or until deep golden brown.

Meanwhile, gently heat the jam in a small saucepan over a low heat to loosen. Pass through a sieve to remove any lumps. Once cooked, brush the warm jam over the tops of the buns. Set aside to cool a little before eating.