

— Bake at Home —

Hot Cross Buns

Bake your own Hot Cross Bun

1. Defrost your buns overnight in the fridge
2. Prove them for 2 hours in a warm place until doubled in size
3. Mix 100gr of flour with 45ml of warm-water, it should be a thick paste. Use this to make a cross on the top of each bun
4. Bake in a preheated oven at 170°C for 17 minutes until golden brown
5. For a shiny bun, you can glaze them with apricot jam
6. Happy Easter!

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Allergens:



Egg



Gluten



Milk



Sulphur
dioxide

Ingredients: Wheat flour (GLUTEN), sugar, butter (MILK), EGGS, yeast, MILK powder, salt, raisins, currants, mixed spice, nutmeg, orange peel, flour (gluten).

Storage instructions:

Keep frozen below -18°C

Do not refreeze once thawed

Store for 1 month maximum for optimum quality



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All of our products made at our Maltby Street Comptoir Gourmand bakery are confectioned where nuts, sesame seeds, gluten, milk, eggs, mustard and soya are used, so may contain traces.



You will find more recettes and products on our website
comptoirgourmand.co.uk