

Hot Cross Bundt

Makes 1

Hands-on Time 1 hour (plus overnight for soaking the fruit)

Proving Time +2 hours

Baking Time 60 minutes

Ingredients

1 Hot Cross Bun dough recipe

15g Unsalted Butter

60g plus 2 tbsp Plain flour

50ml Water

50g Light brown sugar

1 tsp Ground cardamom

1/2 tsp Mixed spice

2 tbsp Apricot jam

Equipment

Microwaveable bowl

Microwave

Pastry brush

Bundt tin

Mixing bowl

Spatula

Piping bag and 5mm circular nozzle

Scissors

Tea towel

Square of foil

Wire rack

Preheat the oven to 180°C/160°C(Fan)/350°F/Gas mark 4.

Make the Hot Cross Bun dough as instructed and leave in the bowl once you have incorporated the fruit.

Add the butter to the microwaveable bowl and pop into the microwave for no more than 20 second blasts at a time. Stir with the pastry brush between rests until it has melted.

Brush the insides of the bundt tin with the melted butter, ensuring you get every nook and cranny.

Add 2 tablespoons of flour to the tin. Shake and tap the tin to coat the insides. It's best to do this over a sink or bin. Once coated turn the tin upside down and give it a tap to dislodge out any excess flour.

Add the 60g of flour and water to a mixing bowl and stir with a spatular until you have a thick paste. Transfer it into a piping bag.

Pipe the paste into the troughs of the bundt tin. You will only be able to pipe it into the deepest parts of them.

Clean the mixing bowl and the sugar and spices to it. Give them a mix with your hand (or a fork).

Grab a piece of the dough and snip it off using scissors. Roll the dough in the spiced sugar and pop it into the tin. Repeat this step until you have used all of the dough up.

Cover the tin with a tea towel and leave to prove until doubled in size.

Remove the tea towel and pop the tin into the oven on a middle shelf for 30 minutes.

Check on the bundt after 25 minutes. If it's already browning cover with foil. Continue baking for the remaining time followed by another 30 minutes (total baking time is 60 minutes).

Remove from the oven when the hour is up.

Leave the bundt in the tin for 15 minutes before turning out to cool completely on a wire rack.

Once the bundt has completely cooled down add the jam to a microwaveable bowl. Like with the butter blast the jam for 20 seconds at a time in the microwave, stirring with the pastry brush between rests.

Once the jam has melted brush it all over the bundt.

Enjoy!

Hot Cross Bundtlettes

Makes 6

Hands-on Time 1 hour (plus overnight for soaking the fruit)

Proving Time +2 hours

Baking Time 12-15 minutes

Ingredients

1/2 Hot Cross Bun dough recipe

15g Unsalted Butter

60g plus 2 tbsp Plain flour

50ml Water

50g Light brown sugar

1 tsp Ground cardamom

1/2 tsp Mixed spice

2 tbsp Apricot jam

Equipment

Microwaveable bowl

Microwave

Pastry brush

Bundtlette tin

Mixing bowl

Spatula

Piping bag and 5mm circular nozzle

Scissors

Tea towel

Square of foil

Wire rack

Preheat the oven to 180°C/160°C(Fan)/350°F/Gas mark 4.

Make the Hot Cross Bun dough as instructed and leave in the bowl once you have incorporated the fruit.

Add the butter to the microwaveable bowl and pop into the microwave for no more than 20 second blasts at a time. Stir with the pastry brush between rests until it has melted.

Brush the insides of the bundtlette tin with the melted butter, ensure you get every nook and cranny.

Divide the 2 tablespoons of flour between the 6 bundtlettes. Shake and tap the tin to coat the insides. It's best to do this over a sink or bin. Once coated turn the tin upside down and give it a tap to shake out any excess flour.

Add the 60g of flour and water to a mixing bowl and stir with a spatular until you have a thick paste. Transfer it into a piping bag.

Pipe the paste into the troughs of the bundtlettes. You will only be able to pipe it into the deepest parts of them.

Clean the mixing bowl and the sugar and spices to it. Give them a mix with your hand (or a fork).

Grab a piece of the dough and snip it off using scissors. Roll the dough in the spiced sugar and pop it into the tin. Repeat this step until you have used all of the dough up. Ensure you have divided it evenly between the 6 bundtlettes.

Cover the tin with a tea towel and leave to prove until doubled in size.

Remove the tea towel and pop the tin into the oven on a middle shelf for 25 minutes.

Remove from the oven when the time is up.

Leave the bundtlettes in the tin for 15 minutes before turning out to cool completely on a wire rack.

Once the bundtlettes have completely cooled down add the jam to a microwaveable bowl. Like with the butter, blast the jam for 20 seconds at a time in the microwave, stirring with the pastry brush between rests.

Once the jam has melted brush it all over the bundtlettes.

Enjoy!