

# Gluten Free Hot Cross Buns (made in a bread machine)

## Fruit:

1/2 c dried apricots cut finely  
1c raisins  
2 Oranges, zest & juice  
1 Lemon, zest & juice

## Spices:

4Tbsp brown sugar  
3Tbsp mixed spice (*Mixed spice usually includes: cinnamon, coriander seed, caraway, nutmeg, ginger, cloves, allspice, and mace.*)  
1.5 tsp cinnamon  
1 tsp ground cloves

## Wet Ingredients:

Just under 2 c water (half a cup boiling the rest room temperature)  
3 eggs (room temperature)  
1/4 c oil, approximately (I use grape-seed)

## METHOD:

First soak fruit in juice & zest for at least a hour prior to starting but you can also leave it over night. I use a fine grater to zest then chop it finely with a knife prior to juicing the oranges & lemon. Putting it all in a small container with a lid.

Put spices & sugar in a small bowl & mix.

In the bottom of bread machine pan put soaked fruit mixture, followed in order by:

Just under 2 c water (half a cup boiling the rest room temperature)

In a measuring jug put 3 room temperature eggs, topped up to the 1c mark with oil (at least 1/4 c)

Add half of the flour (2 c gf flour with xathan gum)

Add the spice mix

Add the other half of the flour

Make a well & add 7 grams active/instant yeast pkt.

Put pan in bread maker & set to dough (mine takes 90 minutes).

I grease 2 8x8 square pans that fit 9 buns each but any size will do.

When the bread maker is close to finishing pre heat oven to 350oF

## Dry Ingredients:

4 c gluten free flour with xathan gum 7gram packet of active / instant yeast (approx. 1.5 tsp) (can substitute with bob redmill wonder bread mix which includes a yeast packet)

## Crosses

1/2 c gluten free flour  
1/2 tsp baking powder  
1/c c cold water

## Glaze

1/2 c sugar  
1/3c just boiled water

When dough is finished I use clean wet hands & a 1/4 c measuring cup to portion out the buns. I place them right next to each other (traditional ones you put 1-2cm apart). While preparing the cross mixture I leave the buns somewhere warm (on top of oven that is pre heating) for 10-15 minutes to rise a little more.

## Crosses

Stir the flour, baking powder, water & sugar together with a fork to form a smooth paste. Add to piping bag with a small round nozzle (or snap-lock bag with a tiny corner cut off). Pipe thin crosses on top of each bun.

Put in the oven as soon as crosses are on the buns & cook until golden brown (approximately 30 minutes)

## Glaze

While the buns are cooking, whisk the sugar & boiled water in a heatproof bowl until dissolved. Microwave on high for 30 seconds if you need help to dissolve the sugar. I brush on the buns at about the 20 minute mark to help brown and then again as soon as they come out of the oven.

Cook for approx. 30minutes