



Brandy

Infused Easter Hot Cross Buns

RECIPE BY: Angelica Iuliano (Brand Ambassador)

MAKES: 12 buns

PREP TIME: 15-30 minutes

COOK TIME: 2 hours 30 minutes, plus rest time

Introduce warmth and nostalgia to your Easter offerings with a hot-cross buns that feel both, familiar and thoughtfully elevated.

Infused with the smooth depth of [Queen Professional's Natural Brandy Flavour](#), these treats bring together soft, aromatic dough balanced with gentle spice and a delicate, fragrant finish.

Ingredients

Hot Cross Buns

350g milk, luke-warm
14g dried yeast
0.3g salt
550g plain flour
0.5 tsp cinnamon or mixed spice
60g butter, melted
150g dried mixed fruit
50ml [Queen Professional Natural Brandy Flavour](#)

Flour Cross

75g plain flour
60ml water
1 tsp [Queen Professional Natural Brandy Flavour](#)

Brandy Syrup

15ml [Queen Professional Natural Brandy Flavour](#)
70ml water
25g caster sugar

Method

STEP 1:

Place the Queen Professional Brandy Flavour in the bowl with the dried fruit and mix together. Set aside until needed. Place the milk, yeast, salt and a pinch of sugar into a bowl and whisk together by hand. Cover with plastic and place in a warm area for 10 minutes, until frothy. Sift together flour, cinnamon sugar, and add yeast mixture. Add the melted butter and egg.

STEP 2:

Place onto a machine with the dough hook attachment and mix on speed 3 for 9 minutes. Add in soaked fruit and mix for another minute until a smooth dough ball is formed. Place the dough into a lightly oiled bowl, cover with plastic wrap and set aside in a warm area for 1-1.5 hours or until the dough has doubled in size. Knock the air back and divide into 12 x 100g balls, shape and place into a "lamington" tray, 1 cm apart. Cover with plastic and place in a warm area for 30 minutes, or until the balls have doubled in size.

STEP 3:

Mix ingredients for the flour cross together until smooth, and place into a piping bag with a small opening. If the mixture is too thick, add a small amount of water, it should be pipeable after. Place ingredients for the brandy syrup in a small pot and boil for 5 minutes.

STEP 4:

Pre-heat oven to 200° C, low fan. Pipe flour crosses on top of buns, slowly, allowing the mixture to fall onto the buns evenly. Place in the oven for 20 minutes or until a clean skewer test is achieved. Remove the hot cross buns from the oven and brush over sugar syrup whilst both are still warm.