



Professional



Matcha

Flavoured 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

Elevate your Easter menu with a flavour your customers already love.

Matcha's vibrant colour and on-trend appeal instantly modernise the classic hot cross bun, delivering a soft, aromatic bake enriched with white chocolate and Queen Professional's Natural Organic Vanilla Extract.

This fresh twist adds a premium, attention-grabbing hero item to your lineup—designed to surprise, delight, and keep customers coming back.

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
200g white chocolate
30g matcha powder
50ml [Queen Professional Natural Organic Vanilla Extract](#)

Flour Cross

75g plain flour
60ml water

Vanilla Syrup

15ml [Queen Professional Natural Organic Vanilla Extract](#)
70ml water
25g caster sugar
30g matcha powder

Method

STEP 1:

Place the [Queen Professional Natural Organic Vanilla Extract](#) in the bowl with the matcha powder 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 white chocolate 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 vanilla syrup in a small pot and boil for 5 minutes.

STEP 4:

Pipe flour crosses on top of buns, slowly, allowing the mixture to fall onto the buns evenly. Place in the oven for 25 minutes at 200° C 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. Sprinkle matcha powder as garnish.