

# Hot Cross Bun Loaf

## INGREDIENT

- 300 ml milk
- 75g salted butter, melted
- 1 large egg, beaten
- 250g plain flour
- 250g strong flour
- 50g brown sugar
- 1 tsp ground ginger
- ½ tsp ground cloves
- 2 tsp ground cinnamon
- Zest of one large orange
- Zest of one lemon
- 2 tsp dried yeast
- 85g dried cranberries
- 85g dried apple
- 175g raisins
- 25g mixed peel

## FOR THE DECORATION:

- 2 tbsp plain flour
- 2 tbsp milk
- 2 tbsp apricot jam

## INSTRUCTIONS

1. Place the milk, melted butter, and beaten egg into the bowl of your bread maker. Add the flour, sugar, salt, spices, and zest on top of the liquid. You will also need to add the yeast to the bowl, or to the yeast dispenser if your bread maker has one.
2. Set the bread maker to a setting where it will mix and rise the dough, without baking it. Leave the bread maker to work until the dough is well risen. Whilst you are waiting, line a loaf tin with baking paper.
3. Remove the dough from the machine and place on a well floured surface. Knead the dried fruit into the dough. Place the dough into the pre-lined loaf tin and cover with a piece of lightly oiled cling film. Leave somewhere warm to rise for one hour.
4. About half an hour before the dough will be ready, preheat the oven to 200°C (180°C fan). To make the batter for the decoration, place the flour and milk into a small bowl and mix together well until you have a thick paste. Spoon this batter into a piping bag and set aside.
5. Once the dough has almost doubled in size, remove the cling film from the top of the loaf. Pipe a cross pattern on top of the loaf with the batter, and then place the loaf in the oven for 35-40 minutes, until golden brown.
6. Once the loaf has finished baking, remove from the tin fairly quickly and place on a wire rack. Heat the apricot jam in the microwave for 20 seconds, and then brush over the top of the warm loaf. Leave to cool completely. Serve with butter.