GOOD FRIDAY · MARCH 26, 2027

Hot cross buns for Good Friday

Prep 40 min **Cook** 25 min **Rise** 2 hr **Total** 3 hr 5 min **Makes** 12 buns **Level** Medium

ADULT SUPERVISION REQUIRED
Cooking is for children and grown-ups together. An adult should supervise at all times and handle the oven, stovetop, knives, and anything hot.

ALLERGY INFORMATION
Contains wheat (gluten), milk, and egg. Always read ingredient labels, since brands vary, and ask about food allergies before you cook or share.

INGREDIENTS

Buns

- 4 cups (500 g) all-purpose flour, plus more for kneading
- ⅓ cup (65 g) sugar
- 2¼ tsp (1 packet, 7 g) instant yeast
- 1 tsp salt
- 2 tsp cinnamon, ½ tsp nutmeg, and ¼ tsp ground allspice or cloves
- Finely grated zest of 1 orange
- 1 cup plus 2 tbsp (270 ml) milk
- ¼ cup (55 g) butter
- 1 egg
- 1 cup (150 g) raisins or currants

Cross and glaze

- ½ cup (60 g) all-purpose flour mixed with 4 to 5 tbsp water
- 2 tbsp apricot jam warmed with 1 tbsp water

METHOD

1. Warm the milk and butter until the butter melts, then let it cool until just warm to the touch (about 105–110°F, 40–43°C).
2. In a large bowl, mix the flour, sugar, yeast, salt, spices, and orange zest. Add the warm milk and the egg and mix to a soft dough.
3. Knead 8 to 10 minutes, adding flour only if very sticky, until smooth and stretchy. Knead in the raisins. Cover and let rise in a warm place 1 to 1½ hours, until doubled.
4. Line a 9×13-inch (23×33 cm) pan with parchment paper. Divide the dough into 12 pieces, roll each into a smooth ball, and set them close together. Cover and let rise 45 minutes, until puffy.
5. Heat the oven to 375°F (190°C). Stir the flour and water into a thick paste, spoon it into a bag with a small corner snipped off, and pipe a cross over each bun.
6. Bake 20 to 25 minutes, until golden brown. Brush the hot buns with the warm apricot glaze and cool a little on a rack.

LITTLE HELPERS CAN (WITH A GROWN-UP)

- Measure the spices and raisins
- Roll the dough into balls
- Pipe the crosses on top
- Pray for someone who is suffering

GOOD TO KNOW

- To serve on Easter morning, bake the buns a day or two ahead and warm them in a 300°F (150°C) oven for 5 minutes.
- The buns freeze well for up to a month. Split and toast leftovers with butter.

A BLESSING BEFORE WE EAT

Bless us, O Lord, and these thy gifts, which we are about to receive from thy bounty, through Christ our Lord. Amen. We adore you, O Christ, and we praise you, because by your holy Cross you have redeemed the world.