

Vegan Hot Cross Buns

This recipe was found at www.delightfuladventures.com

<p>Equipment</p> <ul style="list-style-type: none"> Stand mixer Measuring cups and spoons Small bowls 1 large bowl Tea towel Large baking tray Baking paper Piping bag Pastry brush 	<p>Ingredients</p> <p>Dough</p> <ul style="list-style-type: none"> 2 1/4 teaspoons yeast 1 teaspoon sugar 1/2 cup lukewarm water 3/4 cup lukewarm unsweetened non-dairy milk 1/3 cup oil 3/4 teaspoon salt 1 1/2 teaspoons ground cinnamon 1/2 teaspoon ground nutmeg 1/4 cup sugar 1 tablespoon orange zest 1 tablespoon lemon zest 3 1/2 - 4 cups all-purpose flour 1/2 cup raisins 1/4 cup dried currants (see note below) <p>Vegan "Egg" Wash</p> <ul style="list-style-type: none"> 2 tablespoons unsweetened non-dairy milk 1 tablespoon pure maple syrup <p>Icing</p> <ul style="list-style-type: none"> 1/2 cup powdered sugar 1/4 teaspoon vanilla extract 2 1/2 teaspoons unsweetened non-dairy milk
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What to do:

1. In your stand mixer bowl, add the yeast, 1 tsp of sugar, and lukewarm water. Let stand for a few minutes.
2. When the yeast has foamed up, add the lukewarm milk, oil, salt, ground cinnamon, ground nutmeg, sugar, orange zest, lemon zest, and 1 cup of flour. Mix with a spoon to combine.
3. Put stand mixer bowl in place, add 2 more cups of flour and using the dough hook, set the mixer to knead.
4. If the dough is sticky, add flour 1/2 cup at a time.
5. Let mixer knead dough for about 4 minutes and until it is no longer sticky. In the last minute of mixing, add the raisins and currants to incorporate them.
6. Lightly oil the inside of a medium-sized bowl.
7. Remove dough from mixer bowl and place into the oiled bowl. Cover the bowl with a towel and let it sit in a warm spot until it has doubled in size, about 1 hour.
8. Line a baking tray pan with baking paper. Allow an overhang on each side so they can be easily removed from the pan when done.
9. After the hour has passed, punch the dough down and knead for a few seconds to get rid of any air pockets.
10. Separate the dough into 15 equal sized pieces.
11. Roll each piece into a ball and place each one into the baking paper lined tray. It's OK if they are close together.
12. Cover with a towel and place in a warm spot. Let rise for 20 minutes (ideally 30 minutes if you have the time). Preheat oven to 180°C.
13. Make the vegan "egg" wash. Mix the unsweetened non-dairy milk and the maple syrup together.
14. After the rolls have rested, using a pastry brush, brush the vegan egg wash over each bun.
15. Bake for about 20 minutes or until they are golden brown.
16. Remove from oven and let sit for a few minutes in pan.
17. Remove buns using parchment paper overhang as handles and place onto a cooling rack. The buns will have joined together while rising/baking. Do not separate them yet.
18. While cooling, make the icing...
19. Add the powdered sugar, vanilla, and unsweetened non-dairy milk to a small bowl. Mix well until it has all combined to form a thick icing. Place into a piping bag with a very small tip or a small ziplock bag. If using a ziplock bag, snip off one of the bottom corners.
20. Once the buns have cooled, pipe the icing onto the buns to make the crosses