



### **Hot Cross Buns (sourdough)**

from <http://cityhippyfarmgirl.com/2011/04/20/hot-cross-buns/>

#### *Ingredients*

100gms currants

100gms sultanas or mixed fruit

2 tbs brandy

150mls hot water

Mix together and soak the night before.

#### *Dough Mixture*

250-300gms starter

600gms strong bakers flour (4 cups)

1/2 tsp nutmeg

2 tsp cinnamon

1/2 tsp dark malt flour

1 tsp cardamom

100g sugar

250mls water/milk\*

100g softened butter\*

(\* omit these if you want vegan ones)

Mix all together, except for the salt and then leave for a while, 20-45mins

Add 2 tsp salt. Mix together. Prove for an hour or so. Quick fold on lightly floured surface. Back in to bowl to prove for another or two. Fold. Prove again. Shape into a big square to fit the tray. Prove. Use divider to shape into buns. Add the crosses.