

CHOCOLATE HOT CROSS BUNS



8 Buns



Total time : Approx 3 hours

INGREDIENTS

50 gms Butter, Melted
1 tbsp All spice Powder
1cup Sugar
Nutmeg, grated
1 egg
2 cups Milk
2 cups All purpose flour
7 gm Yeast
salt, a pinch
1 cup Cocoa Powder
1/2 cup Raisins, soaked
Chocolate bits, 8 pieces
White chocolate, melted
Honey, hot, for glaze

DIRECTION

- Take Melted butter in a mixing bowl, add all spice powder, Sugar, nutmeg give it a mix. add milk and egg gradually. Mix everything together.
- In another Mixing bowl take all purpose flour, salt, Yeast and Cocoa powder. Give it a good mix.
- Prepare a well in between dry ingredients and pour wet ingredients in it. Dont Pour everything at once. Batter should not be runny. Its just everything must come together to form a mess.
- Transfer the chocolaty mess on surface and knead it by pushing it forward. If the dough is too sticky gradually inculcate some flour in it. At first it will feel sticky but after kneading for good 15-20 mins it will come through.



