

**BREAD MIXES, SWEET BREAD MIX**

## MAPLE GLAZED FRUIT HOT CROSS BUNS

Packed with mixed dried fruits and topped with a rich Maple-Glazed Fruit Hot Cross Buns, these buns offer a perfect blend of fruity warmth and caramelised sweetness—ideal for your Easter celebrations!

### INGREDIENTS

INGREDIENTS	WEIGHT
Fruit Hot Cross Buns	
Mauri Bun Bread Mix	2.000kg
Mauri Instant Dried Yeast	0.003kg
OR	
Mauri Compressed Yeast	0.090kg
Water (Variable)	1.000kg
Sultanas	0.250kg
Currants	0.250kg
Mixed Spice	0.040kg
White Cross	
Mauri PF White Cross Mix	As required for crossing
Maple Glaze	
Maple Syrup	0.400kg
Caster Sugar	0.100kg
Butter (Unsalted)	0.100kg
Salt	0.001kg

### METHOD

#### FRUIT HOT CROSS BUNS

##### STEP 1

Place Mauri Bun Bread Mix, yeast and water in spiral mixer. Mix for 2 minutes on slow speed and for 5 minutes on fast or until optimum dough development to achieve a finished dough temperature of 26-28°C.

##### STEP 2

Once dough has developed, mix in fruits on slow speed for 2 minutes or until evenly distributed.

##### STEP 3

Scale buns into 80g pieces.

**STEP 4**

Intermediate proof for 10 minutes.

**STEP 5**

Mould by hand or as per manufacturer's recommended settings through machine.

**STEP 6**

Tray up buns, ensuring buns are placed in straight rows to allow for easier piping.

**STEP 7**

Proof for 45-50 minutes at 85% humidity, 37 °C.

**STEP 8**

Make up Mauri White Cross Mix and apply to the buns.

**STEP 9**

Bake at 210°C for 18-20 minutes or until golden brown.

**STEP 10**

Remove from oven and brush immediately with maple glaze and place on cooling racks.

**MAPLE GLAZE**

Lightly brush each piece with egg wash and lightly sprinkle with castor sugar.

**STEP 1**

Combine caster sugar and maple syrup in a small saucepan. Heat gently, stirring, until the sugar is fully dissolved.

**STEP 2**

Add butter to the mixture over low heat. Stir continuously with a spoon until the butter is completely incorporated and the glaze is smooth.

**STEP 3**

Brush the glaze onto freshly baked buns while they are still hot, ensuring an even coat for a glossy finish.

Product: 86002 Mauri Bun Bread Mix 12.5kg, 80576 White Cross Mix 10kg.

Finished Product Shelf Life: Product is best enjoyed fresh on the day of bake. Store at ambient temperature below 25°C.

Yield: Makes approximately 40 buns.