

## Chocolate Hot Cross Buns by Jamie Oliver

"Take your hot cross buns to a whole new level of deliciousness with a chocolate dough and a secret melting middle – trust me, you're going to love them. Best served warm from the oven "

### *Ingredients*

- 50 g unsalted \_\_\_\_\_
- 50 g golden caster \_\_\_\_\_
- 1 heaped teaspoon mixed spice
- 1 whole nutmeg , for grating
- 200 ml semi-skimmed \_\_\_\_\_
  - 1 large free-range egg
- 400 g strong white bread \_\_\_\_\_ , plus 2  
tablespoons and extra for dusting
  - 50 g quality cocoa powder
- 1 x 7 g sachet of dried \_\_\_\_\_
- 150 g quality dark chocolate , (70%)
- 100 g \_\_\_\_\_ , or mixed dried fruit
  - 3 tablespoons runny honey

## *Method*

1. Place the butter, sugar, mixed \_\_\_\_\_, a good grating of nutmeg and a pinch of sea salt in a pan over a low heat and warm gently until melted, stirring occasionally.
2. Remove from the heat, pour in the milk, then crack in the \_\_\_\_\_ and whisk well.
3. Sift the flour and cocoa powder into a large bowl and tip in the yeast. Make a well in the middle, then gradually \_\_\_\_\_ in the milk mixture, stirring and bringing in the flour from the outside to form a rough dough.
4. Knead on a flour-dusted surface for around 5 minutes, or until smooth and springy. Transfer to a flour-dusted bowl, cover with a clean damp tea towel and prove in a warm place for 1 hour 30 minutes, or until \_\_\_\_\_ in size.
5. Chop half the chocolate into 12 equal-sized pieces and put aside, then finely chop the remaining chocolate into tiny chips. Chop any large dried \_\_\_\_\_ into smaller pieces.
6. When the \_\_\_\_\_ is ready, transfer to a clean surface and use your fist to knock out the air. Roughly stretch and flatten out the dough, sprinkle over the chocolate chips and dried fruit, then knead for a few minutes until smooth again, pushing any chocolate or fruit that escapes back into the dough.
7. Preheat the oven to 180°C and grease and line a 25cm x 35cm baking \_\_\_\_\_.
8. Divide the dough into \_\_\_\_\_ equal pieces. Flatten one piece slightly, push a piece of chocolate into the centre, snapping it to fit, if needed, then fold the dough back over the chocolate to trap it inside. Shape the dough into a neat ball and place on the prepared tray. Repeat with the remaining dough, leaving a small gap between each bun.
9. Cover with a damp tea towel and leave to \_\_\_\_\_ in a warm place for around 45 minutes, or until doubled in size.
10. Mix 2 tablespoons of flour with enough \_\_\_\_\_ to give you a thick batter consistency, then transfer to a piping bag. Pipe thin crosses across the top of the buns.
11. Bake for 25 minutes, or until golden, then transfer to a cooling rack. Warm the \_\_\_\_\_ a little to loosen, then gently brush over the buns to glaze.
12. Slice open while warm to enjoy the \_\_\_\_\_ middle – delicious served with a little butter and a pinch of sea salt, if you like.