



Hot Cross Bun Focaccia

Cooking Time: 4 hours | Servings: 6-8 people

INGREDIENTS:

Dough:

- 100grams raisins soaked in 200mls hot water
- 450mLs warm tap water (not hot)
- 2 teaspoons honey
- 1/2 sachet yeast (4g)
- 1 tablespoons olive oil
- 500 grams plain flour or bread flour
- 2 teaspoons mixed spice
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1 tablespoon salt

Cinnamon mixture:

- 1/2 cup dark brown sugar
- 1/2 cup unsalted butter, melted
- Zest of 1 orange
- 1 teaspoon mixed spice
- 1/2 teaspoon ground cardamom
- 1/2 teaspoon ground cinnamon

Glaze:

- 100 grams icing sugar
- 1 tablespoons fresh orange juice

METHOD:

1. Soak raisins in hot water and set aside.
2. Whisk warm water, yeast, olive oil, and honey in a deep bowl until incorporated.
3. Drain raisins well.
4. Mix in flour, mixed spice, cinnamon, ground ginger, salt and drained raisins until it forms a shaggy dough.
Do not worry about over working the dough or it being perfect, it will come together.
5. Clean down the edges of the bowl and cover bowl with cling wrap or a tea towel and allow it to sit at room temperature for 15 minutes
6. After 15 minutes, stretch and fold the dough.
7. Cover and rest for another 15 minutes before you stretch and fold the dough again.
8. Cover the dough with cling wrap or a tea towel and allow it to rest for 1.5 hours at room temperature.
9. Mix the brown sugar, melted butter, orange zest, mixed spice, ground cardamom and cinnamon.
10. Prepare a 24cm X 33cm deep sided sheet pan lined with baking paper and pour 3/4 of the cinnamon mixture into the tray.
11. Tip the dough in the tray. Fold the dough into thirds like a wrap or burrito, slide it lengthways and flip it upside down so the smooth side is on the top.
12. Cover and proof for another 1.5 hours at room temperature.
13. Pre heat your oven at 220C.
14. Drizzle dough with the remainder of the cinnamon mixture and dimple the dough.
15. Bake on the lowest rack of the oven for approximately 20-30 minutes or until golden.
16. Once focaccia is baked, allow it to cool for at least 30 minutes.
17. Whisk the glaze in a small bowl until you have a smooth paste. Place glaze into a piping bag or small plastic zip lock bag.
18. Slice focaccia into desired sizes and pipe crosses over each piece.
- 19.

TIPS/SUBSTITUTIONS:

- *Keep in and airtight container for 3-4 days.*
- *Best served warm*
- *Leave raisins out for a fruitless option.*