



HOT CROSS BUN MIX



OUR SIGNATURE RECIPES

HOT CROSS BUN MIX

Bakes tender, golden raisin-filled buns; drizzled with an vanilla glaze for a delicious sweet finish.

INCLUDES VANILLA GLAZE

Golden Raisin



NET WT 26.25 OZ (1 LB 10.25 OZ) 744g



BEST IF BAKED BY:



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OUR SIGNATURE RECIPE FOR GOLDEN RAISIN HOT CROSS BUNS

Our traditional hot cross buns are studded with golden raisins, lightly spiced with cinnamon and nutmeg, and finished with a simple vanilla glaze.



YOU'LL NEED DOUGH

6 tablespoons butter, softened

2 large eggs

3/4 cup lukewarm water

GLAZE

1-2 tablespoons heavy cream or half-and-half

THIS BOX CONTAINS DOUGH MIX, GLAZE MIX, GOLDEN RAISINS, AND YEAST PACKET.

1 • COMBINE dough mix, yeast, butter, eggs, and water. Mix and knead by hand, mixer, or bread machine until smooth. Add additional water or flour as needed to produce a very soft, sticky dough.

Note: Add golden raisins toward the end of the kneading time, mixing until all are incorporated. This dough is much softer than most — adding too much flour will make it rise very slowly.

2 • LET rise for 1 1/2 hours, covered, until puffy.

3 • TURN out onto floured work surface, and gently knead to release any air bubbles. Divide into 12 pieces and gently roll dough until round.

4 • PLACE in a lightly greased 9" x 13" pan. Cover and let rise for 1 1/2 to 2 hours, until puffy.

5 • BAKE in preheated 350°F oven for 24-26 minutes (center will register 190°F on an instant-read thermometer), until golden brown. If necessary, tent with aluminum foil to prevent over-browning.

6 • COMBINE glaze mix with 1 tablespoon cream. Stir well. Add more liquid, 1 teaspoon at a time, if needed.

BAKES 12 BUNS

BAKER'S TIP:

You can also bake as a loaf in either one 9" x 5" pan or two 8.5" x 4.5" pans. Bake 35-45 minutes, until 190°F on an instant read thermometer.

COMPLIMENTS OF

The King Arthur Flour Kitchen

OUR SIGNATURE RECIPE FOR

GOLDEN RAISIN HOT CROSS BUN MIX

Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

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100% EMPLOYEE-OWNED. 100% COMMITTED TO QUALITY.



We're committed to using the power of business as a force for social and environmental good.

Nutrition Facts

Serving Size 1/12 package (62g)
Servings Per Container 12

Amount Per Serving	Mix Prepared	
Calories	220	290
Calories from Fat	5	70

% Daily Value**

Total Fat 0.5g*	1%	12%
Saturated Fat 0g	0%	23%
Trans Fat 0g		

Cholesterol 0mg	0%	17%
Sodium 250mg	10%	11%

Total Carbohydrate 49g	16%	16%
Dietary Fiber 2g	8%	8%

Sugars 19g

Protein 6g

Vitamin A	0%	4%
Vitamin C	4%	4%
Calcium	6%	6%
Iron	10%	10%
Thiamin	20%	20%
Riboflavin	10%	15%
Niacin	10%	10%
Folic Acid	15%	15%

*Amount in Mix. Prepared contributes an additional 70 Calories (70 Calories from Fat), 8 g Total Fat (4.5 g Saturated Fat), 50 mg Cholesterol, 10 mg Sodium, 1 g Protein.

**Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: DOUGH MIX: King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Cane Sugar, Nonfat Milk, Sea Salt, Cinnamon, Natural Flavor, Nutmeg. RAISINS: Golden Raisins (raisins, sulfur dioxide). GLAZE MIX: Confectioners' Sugar (cane sugar, cornstarch), Natural Flavor. YEAST: Yeast, Sorbitan Monostearate, Ascorbic Acid. CONTAINS: Milk, Wheat.

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DO NOT EAT RAW MIX, DOUGH, OR BATTER.

Produced on equipment that also processes eggs, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

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