



# EASTER HOT CROSS BUN RECIPE FOR BABIES

FROM  
AROUND 6  
MONTHS

25 MINS  
COOK

SERVES 12

SESAME  
FREE

NUT  
FREE

VEGGIE

Hot Cross Buns are an Easter staple, so if you're looking for a weaning nibble for your little one that isn't full of chocolate eggs and sugary sweets, then our hot cross buns for babies are the perfect choice for the whole family!

## WHAT YOU NEED

300g plain flour  
120g wholemeal flour  
1 tsp instant yeast  
½ tsp bicarbonate of soda  
2 tsp cinnamon  
80g raisins  
1 orange, zested and juiced  
1 apple, grated  
1 [Babease Greek Style Yoghurt with Prunes & Oats Pouch](#)  
160ml milk

### For the Cross:

Equal mix plain flour and water - we recommend 6 tablespoons of each

## WHAT TO DO

1. In a pan, add the orange zest, orange juice, grated apple and raisins. Heat together for a few minutes until the juice has evaporated.
2. In a different pan, heat up the milk and Babease Greek Yoghurt pouch, mixing together for one minute. Set aside to cool a little.
3. Combine the flours, yeast, bicarb and cinnamon in a bowl. Make a well in the flour mix and slowly pour in the milk/pouch mixture. Combine well.
4. Knead the dough for around five minutes, then mix in the cooled raisin mixture, rolling it together into a dough ball.
5. Place the dough ball into a bowl, cover with cling film and leave in a warm place for 2 hours; the dough should double in size.
6. While waiting for the dough to rise, line a deep baking tray with baking paper.
7. After 2 hours, when the dough has risen, knead it again for a few minutes, then split the dough into 12 pieces, forming each into a ball shape. Pop the dough balls on the lined baking tray, placing them together so they are touching.
8. Turn on the oven to 170 degrees Celsius.
9. In a sandwich bag, mix together an equal amount of

water and plain flour until it forms a light paste. We recommend 6 tablespoons of each. Cut a small hole in the corner so that you can pipe with it, and pipe a line of the mixture along the dough to form a cross on each bun.

10. Pop the tray in the oven and bake for 25-30 minutes.