

APRICOT CHOCOLATE HOT CROSS BUNS

INGREDIENTS

For the buns

2 cups whole milk
1/4 cup melted butter
1 egg
1 1/2 teaspoons vanilla extract
1/2 cup sugar
2 1/2 teaspoons active dry or rapid rise yeast
4 cups all-purpose flour
1/2 teaspoon (heaping) baking powder
1/2 teaspoon (scant) baking soda
2 teaspoons table salt
1 teaspoon ground cinnamon
1/4 teaspoon ground cardamom
1/4 teaspoon ground nutmeg
1 cup diced dried apricots, soaked in warm rum
1/2 cup mini chocolate chips
1 egg mixed with a splash of milk for an egg wash

For the icing

1/2 cup confectioners' sugar
4-5 tablespoons milk

DIRECTIONS

In a small, microwave safe bowl, combined diced dried apricots and a bit of rum. Microwave for 30 second or so and let sit for the apricots to soften.

Combine milk, melted butter, and sugar in a saucepan. Stir and heat until very warm but not boiling. Turn off the heat, add the vanilla extract and allow to cool until mixture is still warm, but not hot (110F), about 15 minutes.

Add the flour to the work bowl of your stand mixer, and sprinkle over the yeast. Add half of the liquid mixture and let become foamy, about 15 minutes. Add in remaining liquid, the egg, the spices, baking powder and soda and mix until it has just come together. Let rest another 10 minutes before adding in the salt. Using the stand mixer to the kneading, mix for 7 to 8 minutes on medium speed. Remove dough to a lightly floured bench and knead in the drained apricots and mini chocolate chips. Place in a well-greased bowl, cover and place in a warm spot to rise until doubled, about 1 hour.

After an hour, divide dough to 15-20 palm sized balls. With floured hands, quickly roll them taut. Place on a silpat-lined baking sheet. Cover and allow to rise in a warm place for another 45-60 minutes

Preheat oven to 400F.

Mix 1 egg with a splash of milk. Brush onto each roll. Bake for approximately 20-22 minutes, or until tops of buns have turned golden brown. Remove from pan and allow to cool completely on a cooling rack.

Finally, ice your hot crossed buns. Mix 1 confectioners' sugar with milk for icing. Add icing to a small Ziploc bag and snip the corner. Make icing crosses on each roll.