

chocolate hot cross buns recipe

Chocolate Hot Cross Buns Recipe: A Delightful Twist on a Classic Treat

chocolate hot cross buns recipe is a delicious variation on the traditional spiced buns that are a staple during Easter celebrations. These soft, fluffy buns traditionally feature dried fruits and a distinctive cross made of icing or dough on top. However, by incorporating rich chocolate into the dough and sometimes even the cross, you can elevate this classic treat to a whole new level of indulgence. Whether you're a seasoned baker or a curious beginner, this recipe offers a perfect blend of warmth, sweetness, and that irresistible chocolatey goodness.

The Charm of Chocolate Hot Cross Buns

Hot cross buns have been enjoyed for centuries, symbolizing the end of Lent and the arrival of Easter. Their spiced aroma and tender crumb make them a beloved seasonal favorite. Introducing chocolate into the mix adds a modern twist that appeals to both kids and adults alike. The gentle sweetness of cocoa complements the traditional spices like cinnamon, nutmeg, and cloves, creating a harmonious flavor profile.

Adding chocolate chips or chunks into the dough gives bursts of melted chocolate in every bite, while using cocoa powder in the dough itself deepens the flavor and color. Some recipes even feature a chocolate-flavored cross or a drizzle of chocolate glaze, making these buns look as delightful as they taste.

Ingredients for Perfect Chocolate Hot Cross Buns

To create soft, fluffy, and flavorful chocolate hot cross buns, it's essential to use quality ingredients and understand their roles in the baking process. Here's a breakdown of what you'll need:

- **Flour:** All-purpose or bread flour is ideal for achieving the right texture. Bread flour's higher protein content helps develop gluten for a chewier bun.
- **Cocoa Powder:** Unsweetened cocoa powder adds the chocolate flavor and a rich color.
- **Yeast:** Active dry yeast or instant yeast helps the dough rise, creating that light, airy texture.
- **Milk:** Warm milk activates the yeast and adds moisture.
- **Butter:** Adds richness and tenderness to the buns.
- **Sugar:** Granulated sugar sweetens the dough and feeds the yeast.
- **Spices:** Ground cinnamon, nutmeg, and a pinch of cloves maintain the traditional hot cross bun flavor.
- **Salt:** Enhances the overall taste by balancing sweetness.
- **Egg:** Helps bind the dough and enriches the texture.
- **Chocolate Chips or Chunks:** For that melty chocolate surprise inside each bun.
- **Flour and Water Paste:** For piping the characteristic cross on top.
- **Apricot Jam or Glaze:** For a shiny, appetizing finish.

Step-by-Step Guide to Making Chocolate Hot Cross Buns

Preparing the Dough

Start by warming the milk to about 110°F (43°C), which is warm enough to activate the yeast without killing it. Stir in the sugar and yeast, then let it sit for 5-10 minutes until frothy. This step ensures your yeast is alive and ready to work its magic.

In a large mixing bowl, combine the flour, cocoa powder, spices, and salt. Mix these dry ingredients thoroughly to evenly distribute the flavors. Next, add the butter, egg, and the activated yeast mixture. Knead the dough either by hand or using a stand mixer with a dough hook attachment until it becomes smooth and elastic. This usually takes around 8-10 minutes by hand or 5-7 minutes with a mixer.

Once the dough is kneaded, fold in the chocolate chips. These will melt during baking to create delightful pockets of chocolate. Cover the bowl with a clean cloth and let the dough rise in a warm place until it doubles in size—usually about 1 to 1.5 hours.

Shaping and Proofing the Buns

After the first rise, gently punch down the dough to release excess air. Divide it into equal portions—about 12 to 16 pieces depending on how large you want your buns. Shape each piece into a smooth ball and place them on a baking tray lined with parchment paper, leaving enough space for expansion.

Cover the buns again and allow them to proof for another 30-45 minutes. During this time, the dough will puff up, ensuring the buns are soft and airy when baked.

Creating the Cross and Baking

The iconic cross on hot cross buns is traditionally made from a simple flour and water paste. Mix equal parts flour and water until you get a thick, pipeable paste. Transfer this mixture into a piping bag or a resealable plastic bag with a small corner cut off.

Pipe a cross over each bun carefully. This step is not only decorative but also symbolic, adding to the buns' festive appeal.

Preheat your oven to 375°F (190°C) and bake the buns for 15-20 minutes. Keep an eye on them; they should be firm to the touch and have a beautiful chocolatey hue.

Finishing Touches

While the buns are still warm, brush them with warmed apricot jam or a simple sugar glaze. This step gives the buns a lovely shine and a slight sweetness on the crust. Let them cool slightly before serving to allow the chocolate to set and the flavors to meld.

Tips for Baking Chocolate Hot Cross Buns Like a Pro

- **Use Quality Chocolate:** Opt for good-quality chocolate chips or chunks, as cheap chocolate can affect both flavor and texture.
- **Don't Overwork the Dough:** Knead just enough to develop gluten but avoid over-kneading, which can make the buns tough.
- **Perfect Proofing Environment:** Find a warm, draft-free area for rising. Placing the dough in an oven with just the light on works well.
- **Experiment with Fillings:** Try adding chopped nuts, orange zest, or even dried cherries to complement the chocolate flavor.
- **Make Ahead and Freeze:** These buns freeze beautifully. Bake in advance, cool completely, then freeze. Reheat in the oven for a fresh-baked taste anytime.

Why Chocolate Hot Cross Buns Are a Must-Try

Chocolate hot cross buns combine the comforting nostalgia of a traditional Easter treat with the universal appeal of chocolate. They're perfect for breakfast, snack time, or a cozy tea break. This recipe invites creativity—you can adjust sweetness, spice levels, or chocolate intensity to suit your taste.

Moreover, making these buns at home fills your kitchen with an irresistible aroma and offers the satisfaction of baking from scratch. Sharing them with family and friends adds warmth and joy to any occasion.

If you've been hesitant to try baking hot cross buns because of the complexity, this chocolate twist might be the perfect motivation. The steps are straightforward, ingredients accessible, and the results are absolutely rewarding.

Whether you're celebrating Easter or simply craving a sweet, chocolatey treat, this chocolate hot cross buns recipe is bound to become a favorite in your baking repertoire. So gather your ingredients, roll up your sleeves, and enjoy the delicious process of creating these delightful buns that blend tradition with a touch of indulgence.

Frequently Asked Questions

What ingredients are needed for a chocolate hot cross buns recipe?

You will need flour, cocoa powder, sugar, yeast, milk, butter, eggs, chocolate chips, mixed spices (such as cinnamon and nutmeg), salt, and ingredients for the cross paste like flour and water.

How do you make the dough for chocolate hot cross buns?

Mix warm milk with yeast and a bit of sugar to activate the yeast. In a large bowl, combine flour, cocoa powder, sugar, spices, and salt. Add the yeast mixture, melted butter, and eggs. Knead the dough until smooth and elastic, then fold in chocolate chips. Let it rise until doubled in size.

What is the best way to make the cross on chocolate hot cross buns?

Mix flour and water to form a thick paste. Transfer the paste to a piping bag and pipe crosses over the shaped buns before baking. Alternatively, use melted white chocolate for a sweeter cross.

Can I use dark chocolate instead of cocoa powder in the recipe?

You can use melted dark chocolate in the dough, but you may need to adjust the flour amount as the dough will be wetter. Cocoa powder gives a consistent chocolate flavor and texture, so it's generally preferred.

How long should chocolate hot cross buns be baked?

Bake the buns in a preheated oven at 190°C (375°F) for about 15-20 minutes, or until they are cooked through and have a firm, golden crust.

How do I keep chocolate hot cross buns soft and fresh?

Store the buns in an airtight container once cooled. You can also wrap them in plastic wrap or foil to retain moisture. Reheat slightly before eating to enjoy a soft texture.

Can chocolate hot cross buns be made vegan?

Yes, substitute dairy milk with plant-based milk, use vegan butter or oil, and replace eggs with flax eggs or applesauce. Ensure the chocolate chips used are dairy-free.

Additional Resources

Chocolate Hot Cross Buns Recipe: A Decadent Twist on a Classic Treat

Chocolate hot cross buns recipe has emerged as a delectable variation on the traditional spiced bun, blending the nostalgic flavors of Easter with the irresistible allure of rich chocolate. As the iconic hot cross bun season approaches each year, bakers and enthusiasts alike seek new interpretations

that elevate this beloved classic. This article delves into the nuances of crafting chocolate-infused hot cross buns, exploring the recipe's components, baking techniques, and flavor profiles, while also comparing it to the traditional version, offering insights for both amateur and seasoned bakers.

The Evolution of Hot Cross Buns: From Tradition to Chocolate Innovation

Historically, hot cross buns are spiced sweet breads marked by a cross on top, traditionally consumed during the Easter period. The standard recipe typically incorporates ingredients such as currants or raisins, mixed spices like cinnamon and nutmeg, and a yeast-based dough that yields a soft, fluffy texture. The cross on top symbolizes the crucifixion, making the bun more than just a culinary delight but also a cultural emblem.

In recent years, culinary innovators have experimented with diversifying the flavor base, and the chocolate hot cross buns recipe has gained traction. This variant substitutes or complements the dried fruits with chocolate chips or chunks, introducing a luxurious depth and a contemporary twist. The integration of cocoa powder into the dough or a chocolate glaze atop the buns further enhances the chocolate experience.

Key Ingredients and Their Roles

Understanding the ingredients in a chocolate hot cross buns recipe is crucial for replicating the perfect balance of texture and taste:

- **Flour:** Typically, strong bread flour is preferred for its higher gluten content, which supports the rise and chewiness of the buns.
- **Yeast:** Active dry or instant yeast facilitates fermentation, providing the characteristic lightness and airy crumb.
- **Chocolate:** Semi-sweet or dark chocolate chips are commonly used, but some recipes incorporate cocoa powder for a richer chocolate base.
- **Spices:** Cinnamon, nutmeg, and allspice maintain the traditional hot cross bun flavor profile, balancing the sweetness of the chocolate.
- **Sweeteners:** Sugar, honey, or golden syrup contribute to the dough's tenderness and caramelization during baking.
- **Cross Paste:** The iconic cross is often made from a simple flour and water paste, although some recipes use icing or melted chocolate for decoration.

Step-by-Step Preparation and Baking Techniques

The preparation of chocolate hot cross buns requires attention to detail, especially in dough handling and baking times:

1. **Mixing:** Combine flour, sugar, yeast, spices, and salt before adding wet ingredients such as milk, eggs, and melted butter. Incorporate chocolate chips last to avoid melting during kneading.
2. **Kneading:** Knead the dough until smooth and elastic, which typically takes around 10 minutes by hand or 5 minutes using a stand mixer.
3. **First Proof:** Allow the dough to rise in a warm environment until doubled in size, usually 1 to 1.5 hours.
4. **Shaping:** Divide the dough into equal portions and shape into round buns, placing them close together on a baking tray to encourage soft sides.
5. **Second Proof:** Let the shaped buns rise again until puffy, approximately 45 minutes.
6. **Applying the Cross:** Pipe the cross paste onto each bun before baking. For a more decadent version, drizzle melted chocolate after baking.
7. **Baking:** Bake at 190°C (375°F) for 15-20 minutes until golden brown and cooked through.
8. **Glazing:** Brush the buns with a sugar syrup immediately after baking to impart shine and retain moisture.

Comparative Analysis: Chocolate Hot Cross Buns vs. Traditional Hot Cross Buns

While the chocolate hot cross buns recipe maintains the structural integrity of the classic, several notable differences influence flavor, texture, and consumer appeal.

Flavor Profile

Traditional hot cross buns offer a harmonious blend of warm spices and tart dried fruits, creating a balance of sweet and tangy notes. The chocolate variation introduces a rich, bittersweet flavor that can overshadow the spices if not balanced correctly. Some recipes reduce or omit dried fruits altogether, while others combine both for complexity.

Textural Differences

Chocolate chips embedded in the dough soften during baking, yielding pockets of molten texture that contrast with the bread's crumb. This feature can enhance the eating experience but may slightly alter the dough's hydration needs, requiring recipe adjustments. Traditional buns tend to be more uniformly textured due to the dried fruits' firmer consistency.

Popularity and Market Trends

The rise of chocolate hot cross buns aligns with broader consumer trends favoring artisanal and innovative baked goods. Bakeries report increased demand for flavor variations, with chocolate versions often marketed as premium or limited-edition products during the Easter season. This diversification caters to younger demographics and those seeking indulgent alternatives.

Practical Tips for Perfect Chocolate Hot Cross Buns

Achieving bakery-quality chocolate hot cross buns at home involves mastering certain practical elements:

- **Temperature Control:** Maintain warm, draft-free conditions for proofing to ensure optimal yeast activity without compromising chocolate integrity.
- **Chocolate Selection:** Use high-quality chocolate with a balanced cocoa content to avoid excessive sweetness or bitterness.
- **Dough Hydration:** Adjust liquid quantities if incorporating cocoa powder, as it can absorb moisture and affect dough consistency.
- **Cross Application:** For a clean, professional look, use a piping bag with a fine nozzle and steady pressure.
- **Freshness:** Consume within 2-3 days or freeze for longer storage to maintain texture and flavor.

Variations and Serving Suggestions

Adapting the chocolate hot cross buns recipe to personal preference is straightforward. Some bakers introduce nuts like walnuts or hazelnuts for added crunch, while others incorporate orange zest to complement the chocolate's richness. Serving suggestions often include a light spread of butter or a drizzle of chocolate ganache for enhanced indulgence.

The versatility of this recipe also allows for gluten-free or vegan adaptations by substituting

appropriate flours and dairy alternatives, broadening accessibility without sacrificing taste.

The chocolate hot cross buns recipe exemplifies how traditional recipes can evolve to meet contemporary tastes while respecting heritage. Its rising popularity within the baking community underscores a collective desire for innovation balanced with familiarity. Whether baked at home or purchased from specialty bakeries, chocolate hot cross buns offer a compelling alternative that enriches the seasonal culinary landscape.

Chocolate Hot Cross Buns Recipe

Find other PDF articles:

<http://142.93.153.27/archive-th-097/files?trackid=Cvr73-6337&title=as-little-design-as-possible.pdf>

chocolate hot cross buns recipe: *CHEF G`s GOLDEN RECIPE COLLECTION* Chef G,
chocolate hot cross buns recipe: Taste of Britannia: A Culinary Journey through the United Kingdom Edward Walsh, Embark on a culinary adventure through the pages of British Isles Bites, a captivating exploration of the United Kingdom's dynamic food scene. This delectable journey takes you on a tantalizing tour, showcasing both treasured classics and innovative gastronomy at its finest. From quaint tearoom delicacies and hearty pub fare to cutting-edge culinary creations, this book encapsulates the essence of British cuisine and its ever-evolving flavors. Indulge in traditional favorites like succulent roast dinners and buttery scones, or savor contemporary delights such as trendy plant-based dishes and fusion-inspired recipes. With stunning visuals and mouthwatering descriptions, British Isles Bites whets your appetite and invites you to experience the vibrant tapestry of flavors that make up the UK's culinary heritage.

chocolate hot cross buns recipe: Air Fryer Recipes: 211 Delicious Family Airfryer Recipe Favourites Recipe This, When you first buy an Airfryer you're probably wondering what on earth you are going to cook in it! Well in this Airfryer Recipe Cookbook we will be sharing with 211 tried and tested Airfryer recipes that have all been made in either our standard Philips Airfryer or our XL Digital Philips Airfryer. We love Airfryer cooking and it has made such a good impact on our lives. We want to share with you the huge variety of recipe ideas, with you so that you can fall in love with Airfryer Cooking too. It includes all kinds of Airfryer recipes including chicken, potatoes, vegetarian, vegan, desserts and our famous Airfryer KFC fakeaway range. So lets get Airfrying!

chocolate hot cross buns recipe: Baking Robert Gonzalez, Dan Crean, 2024-05-14 With over 300 recipes, Baking: The Ultimate Cookbook provides you with everything you need to know to master the craft of baking! Baking is a rewarding craft. It is also a demanding one that requires precision and flawless technique. Baking: The Ultimate Cookbook provides everything you need to become a master, featuring over 300 recipes tested and authored by professional pastry chefs, insightful breakdowns of essential techniques and key ingredients, and stunning original photography. Inside this book, you will find: 300+ recipes tested by award-winning professionals, bringing the very best baked goods from the world's cuisines into your home Hundreds of cookies, cakes, pies, and pastries that can satisfy any sweet craving Tips on purchasing and working with ingredients and much more Whether you're trying to perfect a sourdough starter or just eager to soothe a craving for something sweet, Baking: The Ultimate Cookbook ensures you're always positioned to succeed.

chocolate hot cross buns recipe: The Complete South African Cookbook Magdaleen van Wyk, 2018-08-01 Simply written and presented, The Complete South African Cookbook is a compact

yet comprehensive guide to cooking in South Africa. Indispensable for the beginner, it caters for the more experienced cook too and offers over 650 numbered recipes along with many variations – from the most basic to the exotic – all compiled for South African conditions. The directions for each dish are presented in a clear format and each recipe is accompanied by such useful facts as the number of portions, preparation and cooking time, kilojoule count per portion and whether or not the dish is suitable for freezing. Crammed with handy hints, *The Complete South African Cookbook* is an invaluable reference for anyone who enjoys cooking. Now with a new cover, this classic best seller has been in print for almost 40 years.

chocolate hot cross buns recipe: Professional Bread Baking Hans Welker, The Culinary Institute of America (CIA), Lee Ann Adams, 2025-04-01 *EVERYTHING THE PROFESSIONAL BAKER NEEDS TO KNOW TO PRODUCE PERFECT BREADS* Professional Bread Baking describes every aspect of what it takes to excel at one of the most satisfying culinary pursuits. From a list of ingredients that is short and simple, a breathtaking array of products can be created with some innovation and the methods described in this text. Individual chapters are devoted to crafting lean breads and rolls, enriched breads, flatbreads and other international favorites, and more. In addition, you will find: An explanation of each ingredient in basic bread recipes and what it contributes to the finished product. A discussion of different dough types, with special attention paid to how and why they are used. An introduction to every tool and piece of equipment commonly used for bread making and how best to adapt and work with what you have in the bakeshop. An outline of 12 steps required in bread baking and why each is critical. A look at the significance of regional shapes used for breads of prominent bread-baking nations. A special section devoted to rye and how to use it in bread making. Coverage of sourdoughs and naturally-leavened breads including starters, variations, and dozen of recipes. After traditional baking was overtaken in the 20th century by high-volume commercial production, the pendulum has swung once again to a keen appreciation of breads made with the hands and heart. You will find the skills and insight in this text to bake with consistency and care.

chocolate hot cross buns recipe: Richard Hart Bread Richard Hart, Laurie Woolever, 2024-11-05 A comprehensive guide to the craft of baking bread, featuring more than 60 recipes filled with all the expertise and experience of the founder of Copenhagen's Hart Bageri and former head baker at San Francisco's Tartine. "Sourdough bakers have a serious contender for a new bread bible."—Plate "Richard Hart restores the heart to bread baking."—Yotam Ottolenghi *Richard Hart Bread* is the guide to the intuitive art of baking bread. By learning how to see, taste, touch, and adapt, readers can find their own way to making truly wonderful bread—from blistering sourdoughs to rich rye pan loaves and more. Rather than focusing obsessively on precise formulas, Richard teaches both aspiring and seasoned bakers all his key techniques without holding anything back. Through gorgeous photography, explanatory videos accessed on page through QR codes, and thorough descriptions of methods, you'll have all the tools you need to make great breads. Rich in stories and Richard's boundless enthusiasm, this book will make you fall ever deeper in love with bread.

chocolate hot cross buns recipe: Easter Delights Cookbook Karen Jean Matsko Hood, 2014-01-01 During this deeply spiritual time of the year, author and cook Karen Jean Matsko Hood brings her readers a unique cookbook full of inspiration in these tasty and filling recipes. This cookbook is written with the novice cook in mind and will be enjoyed by the accomplished cook as well. It is satisfying to the soul to include all members of the family in helping to prepare for this yearly feast time. Hood's recipes are wholesome and will please the whole family as well as company for this special time of the year. These recipes contain ingredients that are easily found at your local market year round.

chocolate hot cross buns recipe: Baking and Pastry The Culinary Institute of America (CIA), 2015-02-25 *Baking and Pastry*, Third Edition continues its reputation as being a must-have guide for all culinary and baking and pastry students and baking and pastry industry professionals. This new edition improves upon the last with the addition of hundreds of new recipes and photographs, and

revised, up-to-date information on creating spectacular pastries, desserts, and breads. New content includes sustainability and seasonality, new trends in plated desserts and wedding and special occasion cakes, and more information on savory and breakfast pastries, volume production, and decor techniques.

chocolate hot cross buns recipe: Healthy Baking Teresa Cutter, 2017-03-02 Delicious recipes that are free from refined sugars and flours, and offer gluten-free and paleo alternatives to suit everyone's taste! **HEALTHY BAKING - Cakes, Cookies + Raw** is the ultimate must have healthy, wholefood baking book of our time. It's all about going back to basics, keeping things simple and using quality ingredients that are good for health and wellbeing. The recipes are made from pure, honest wholefoods and focus on SUGAR FREE, GLUTEN-FREE, VEGAN, PALEO and WHOLEFOOD creations. It contains 488 pages of all new and exclusive recipes, and chapters on Teresa's baking secrets that include: Gluten Free Breads Scrumptious Cookies Wholesome Cakes Raw Desserts Naked Chocolate Treats Gluten Free Scones Healthy Baking Tips and more! Healthy Baking extra features: + Dairy and non-dairy suggestions + Comprehensive kitchen tools list and ingredients glossary + Exclusive, new recipes + The Baking Essentials + Creams, Jams + Vegan Butter + Teresa's favourite recipe for Raw Golden Turmeric Custard + Beautiful quality production and photography for each recipe Healthy Baking is the perfect companion to Purely Delicious, and a classic gem to add to your Healthy Chef collection.

chocolate hot cross buns recipe: The Complete Grimoire Lidia Pradas, 2020 The Complete Grimoire is a practical and authentic guide for the beginning witchcraft practitioner by the creator of the hugely popular Instagram handle Wiccan Tips.

chocolate hot cross buns recipe: Sweet Sam Linsell, 2015-03-10 Sweet – a word that in the culinary realm evokes thoughts of decadence, irresistible deliciousness, indulgence and yes, taste-bud bliss. Those treats we crave when we're happy, sad or in need of a pick-me-up, and which make the world feel like a wonderful place. The dizzy array of sweet temptations that Sam Linsell presents in Sweet will make your head spin and take you back to that state of excited contemplation you experienced as a child before a birthday party. But unlike the sweet treats of childhood, many a traditional offering has been given an adult twist. All you need to do is yield to temptation and move into the kitchen.

chocolate hot cross buns recipe: The bakers' guide and cooks' assistant to the art of bread-making John Blandy, 1886

chocolate hot cross buns recipe: Cooking Light Annual Recipes 2013 Editors of Cooking Light Magazine, 2012-12-03 All the appetizing and inspiring recipes from 2012 can be found in this all-new collection by the editors of Cooking Light. This volume is filled with more than 700 recipes to bring new dishes and flavor combinations to your table, as well as fresh takes on all-time favorites. More than 70 full-color photographs, fresh ingredients, quick tips, the latest cooking techniques, and information about innovative kitchen equipment make this your must-have resource for preparing healthy and flavorful food. More than 100 menus are included to help you plan for every occasion. From everyday dinners to weekend entertaining, Cooking Light helps you round out your favorite dishes with excellent recipe-pairing suggestions.

chocolate hot cross buns recipe: Plant Based Fast Food Vol. 2 - 20+ Vegan Sweet & Savoury Recipes ARJUN GOWDA, 2018-09-03 The Food Plant: Plant Based Fast Food Vol. 2 is the follow up To Vol. 1. Inside the book you'll find an Original Selection of over 20+ Vegan Sweet & Savoury Recipes in an easy to read E-book format. All the recipes are 100% Vegan and can be adjusted to suit personal tastes and requirements. Each recipe is laid out in an easy to read format, clearly stating Ingredients, how many it'll serve and importantly Time. As this is Fast Food all recipes are made in the fastest way possible, all recipes are designed to be at least 30% faster than standard to make.

chocolate hot cross buns recipe: The Sourdough Bible Elaine Boddy, 2024-12-17 The Only Sourdough Book You'll Ever Need No more throwing out failed starter, getting bored with the same old loaf or being too intimidated to even start! This all- in-one handbook is packed with sourdough

whisperer Elaine Boddy's most current and comprehensive wisdom, not to mention more than 75 recipes to fuel your creativity. From new tips on how to maintain your starter on your schedule, to her most in-depth master recipes yet (with step by step photos for each one!) and expanded FAQ and troubleshooting sections, Elaine's guidance will turn any home baker into a sourdough pro. Once you've got the basics of your starter, move on to Elaine's renowned master recipes for basic loaves, buns, pizzas, focaccia and more. Then dive into tons of creative flavor variations on the master recipes like the cozy Semolina and Pumpkin Loaf or a Cheese and Jalapeño Loaf with a warm, tangy crumb. Elevate your everyday sandwiches and toasts with breads like the wholesome Einkorn Pumppernickel Square Loaf or a Honey-Enriched Jam-Filled Babka. Delight in smaller bakes like indulgent Whole-Grain and Chocolate Hot Cross Buns or the snackable Blue Cheese and Fig Baby Focaccias. Every step of the way, you'll enjoy Elaine's signature "no- fuss" approach to sourdough, which will equip you with the confidence and knowledge to have fun baking up your own delicious concoctions. This practical guide is guaranteed to keep your sourdough journey fun, exciting and successful for years to come.

chocolate hot cross buns recipe: Perfect Easter Day Treats for People with Diabetes

Shanta Panesar, 2013-04-01 Easter - for some of us it may mark a hard earned four days off work, for others it celebrates the most important event in the Christian calendar. However you see Easter, here at Diabetes.co.uk we have put together a collection of recipes to get you through the weekend as well as a lovely way to spend some quality time with the children making eggs that won't send the blood sugar levels through the roof! We have got a diabetes friendly Hot Cross Bun recipe for Friday, a Raw Chocolate Mousse recipe and a lovely Lamb Roast with a difference that is perfect for this time of year.

chocolate hot cross buns recipe: *The Bakers' Guide and Practical Assistant to the Art of Bread Making in All Its Branches* John Blandy, 1899

chocolate hot cross buns recipe: The Bread Book Louis P. De Gouy, 2021-05-19 An invaluable addition to the shelf of any chef with an interest in bread, this book includes over 500 recipes for baking powder biscuits, plain and sweet breads, buns, muffins, gingerbread, popovers, scones and much more.

chocolate hot cross buns recipe: Cooking for the Seasons Jean Paré, 2002 Spring, summer, fall, and winter...each dynamic season boasts spectacular changes in scenery, character, and style. Availability of local produce, holiday events, and even the weather, influence the way we cook. This was the inspiration that led to *Cooking for the Seasons*! Inside you will find more than 240 all-new recipes, carefully selected and beautifully photographed to highlight the best of what each season has to offer for your table. Spring is a time of promise. The snow begins to melt and an abundance of vegetables and fruits inspire us to try something new in the kitchen, like Asparagus Quiche or Strawberry Heaven. Summer beckons us outside to enjoy the lazy heat. Invite friends over to share refreshing Apricot Slush, Summer Fruit Salad and grilled Salmon On Cedar. Fall foliage and steady winds are crisp and fresh, like the produce finally ready for harvest. End a busy day of raking leaves with warm Acorn Squash Soup and Parmesan Herb Bread. Winter nights are warmed by a soft blanket of snow -- it's a time to snuggle in with Apple Spiced Tea and warm Gingerbread Cookie Cutouts. A special section on Holiday Baking will help you prepare for the scramble of this festive season. Book jacket.

Related to chocolate hot cross buns recipe

53 Best Chocolate Dessert Recipes & Ideas - Food Network From layer cakes and dark chocolate tarts to fudgy brownies and creamy truffles, these rich, chocolate dessert recipes from Food Network are sure to satisfy any sweet tooth

The Best Chocolate Mousse - Food Network Kitchen The best chocolate mousse must be perfect. It should taste rich, indulgent and not too sweet, with a texture that is both light-and-airy and silky-and-smooth. After many attempts we nailed it and

Chocolate Zucchini Muffins Recipe | Ree Drummond | Food Network Ree grows zucchini in

her vegetable garden, and they grow prolifically at the height of summer, so she is always thinking of different ways to use them. Enter chocolate zucchini muffins, an

Chocolate Cake With 7-Minute Frosting - Food Network Spoon the frosting over the cake and spread almost to the edge, leaving the sides unfrosted. Shave over some of the bittersweet chocolate bar, then slice and enjoy

21 Best Chocolate Cookie Recipes & Ideas | Food Network These chocolate cookie recipes from Food Network will help you think bigger than chocolate chips

Easy Chocolate Chip Cookies Recipe - Food Network These chocolate chip cookies are one of Food Network Kitchen's top cookie recipes for good reason: they're easy to whip up, keep well and have the perfect balance of sweet chips and

Trader Joe's Now Sells Dubai Chocolate Bars | Food Network "Starting this week, for a limited time, we plan to offer Patislove Dubai Style Pistachio Dark Chocolate for \$3.99," Nakia Rohde, Public Relations Manager for Trader Joe's,

Chocolate Pots de Crème Recipe | Geoffrey Zakarian | Food Network Shut off the heat and add the chocolate, vanilla bean paste and salt. Allow the mixture to sit for about 30 seconds, then whisk to combine. Immediately pour into four espresso cups or 4

Mug Cake Recipe | Ree Drummond | Food Network Learn how to make a single serving of chocolate cake in the microwave with Ree Drummond's easy mug cake recipe. Plus, discover our best mug cake recipes including gluten-free mug

Crumbl Reimagines Dubai Chocolate as a Brownie - Food Network Dubai chocolate is having an extended moment. What began as a fancy chocolate bar packed with pistachios and knafeh (shredded phyllo dough) is now popping up in every

53 Best Chocolate Dessert Recipes & Ideas - Food Network From layer cakes and dark chocolate tarts to fudgy brownies and creamy truffles, these rich, chocolate dessert recipes from Food Network are sure to satisfy any sweet tooth

The Best Chocolate Mousse - Food Network Kitchen The best chocolate mousse must be perfect. It should taste rich, indulgent and not too sweet, with a texture that is both light-and-airy and silky-and-smooth. After many attempts we nailed it and

Chocolate Zucchini Muffins Recipe | Ree Drummond | Food Network Ree grows zucchini in her vegetable garden, and they grow prolifically at the height of summer, so she is always thinking of different ways to use them. Enter chocolate zucchini muffins, an

Chocolate Cake With 7-Minute Frosting - Food Network Spoon the frosting over the cake and spread almost to the edge, leaving the sides unfrosted. Shave over some of the bittersweet chocolate bar, then slice and enjoy

21 Best Chocolate Cookie Recipes & Ideas | Food Network These chocolate cookie recipes from Food Network will help you think bigger than chocolate chips

Easy Chocolate Chip Cookies Recipe - Food Network These chocolate chip cookies are one of Food Network Kitchen's top cookie recipes for good reason: they're easy to whip up, keep well and have the perfect balance of sweet chips and

Trader Joe's Now Sells Dubai Chocolate Bars | Food Network "Starting this week, for a limited time, we plan to offer Patislove Dubai Style Pistachio Dark Chocolate for \$3.99," Nakia Rohde, Public Relations Manager for Trader Joe's,

Chocolate Pots de Crème Recipe | Geoffrey Zakarian | Food Network Shut off the heat and add the chocolate, vanilla bean paste and salt. Allow the mixture to sit for about 30 seconds, then whisk to combine. Immediately pour into four espresso cups or 4

Mug Cake Recipe | Ree Drummond | Food Network Learn how to make a single serving of chocolate cake in the microwave with Ree Drummond's easy mug cake recipe. Plus, discover our best mug cake recipes including gluten-free mug

Crumbl Reimagines Dubai Chocolate as a Brownie - Food Network Dubai chocolate is having an extended moment. What began as a fancy chocolate bar packed with pistachios and knafeh (shredded phyllo dough) is now popping up in every

53 Best Chocolate Dessert Recipes & Ideas - Food Network From layer cakes and dark chocolate tarts to fudgy brownies and creamy truffles, these rich, chocolate dessert recipes from Food Network are sure to satisfy any sweet tooth

The Best Chocolate Mousse - Food Network Kitchen The best chocolate mousse must be perfect. It should taste rich, indulgent and not too sweet, with a texture that is both light-and-airy and silky-and-smooth. After many attempts we nailed it and

Chocolate Zucchini Muffins Recipe | Ree Drummond | Food Network Ree grows zucchini in her vegetable garden, and they grow prolifically at the height of summer, so she is always thinking of different ways to use them. Enter chocolate zucchini muffins, an

Chocolate Cake With 7-Minute Frosting - Food Network Spoon the frosting over the cake and spread almost to the edge, leaving the sides unfrosted. Shave over some of the bittersweet chocolate bar, then slice and enjoy

21 Best Chocolate Cookie Recipes & Ideas | Food Network These chocolate cookie recipes from Food Network will help you think bigger than chocolate chips

Easy Chocolate Chip Cookies Recipe - Food Network These chocolate chip cookies are one of Food Network Kitchen's top cookie recipes for good reason: they're easy to whip up, keep well and have the perfect balance of sweet chips and

Trader Joe's Now Sells Dubai Chocolate Bars | Food Network "Starting this week, for a limited time, we plan to offer Patislove Dubai Style Pistachio Dark Chocolate for \$3.99," Nakia Rohde, Public Relations Manager for Trader Joe's,

Chocolate Pots de Crème Recipe | Geoffrey Zakarian | Food Network Shut off the heat and add the chocolate, vanilla bean paste and salt. Allow the mixture to sit for about 30 seconds, then whisk to combine. Immediately pour into four espresso cups or 4

Mug Cake Recipe | Ree Drummond | Food Network Learn how to make a single serving of chocolate cake in the microwave with Ree Drummond's easy mug cake recipe. Plus, discover our best mug cake recipes including gluten-free mug

Crumbl Reimagines Dubai Chocolate as a Brownie - Food Network Dubai chocolate is having an extended moment. What began as a fancy chocolate bar packed with pistachios and knafeh (shredded phyllo dough) is now popping up in every

53 Best Chocolate Dessert Recipes & Ideas - Food Network From layer cakes and dark chocolate tarts to fudgy brownies and creamy truffles, these rich, chocolate dessert recipes from Food Network are sure to satisfy any sweet tooth

The Best Chocolate Mousse - Food Network Kitchen The best chocolate mousse must be perfect. It should taste rich, indulgent and not too sweet, with a texture that is both light-and-airy and silky-and-smooth. After many attempts we nailed it and

Chocolate Zucchini Muffins Recipe | Ree Drummond | Food Network Ree grows zucchini in her vegetable garden, and they grow prolifically at the height of summer, so she is always thinking of different ways to use them. Enter chocolate zucchini muffins, an

Chocolate Cake With 7-Minute Frosting - Food Network Spoon the frosting over the cake and spread almost to the edge, leaving the sides unfrosted. Shave over some of the bittersweet chocolate bar, then slice and enjoy

21 Best Chocolate Cookie Recipes & Ideas | Food Network These chocolate cookie recipes from Food Network will help you think bigger than chocolate chips

Easy Chocolate Chip Cookies Recipe - Food Network These chocolate chip cookies are one of Food Network Kitchen's top cookie recipes for good reason: they're easy to whip up, keep well and have the perfect balance of sweet chips and

Trader Joe's Now Sells Dubai Chocolate Bars | Food Network "Starting this week, for a limited time, we plan to offer Patislove Dubai Style Pistachio Dark Chocolate for \$3.99," Nakia Rohde, Public Relations Manager for Trader Joe's,

Chocolate Pots de Crème Recipe | Geoffrey Zakarian | Food Network Shut off the heat and add the chocolate, vanilla bean paste and salt. Allow the mixture to sit for about 30 seconds, then whisk

to combine. Immediately pour into four espresso cups or 4

Mug Cake Recipe | Ree Drummond | Food Network Learn how to make a single serving of chocolate cake in the microwave with Ree Drummond's easy mug cake recipe. Plus, discover our best mug cake recipes including gluten-free mug

Crumbl Reimagines Dubai Chocolate as a Brownie - Food Network Dubai chocolate is having an extended moment. What began as a fancy chocolate bar packed with pistachios and knafeh (shredded phyllo dough) is now popping up in every

Related to chocolate hot cross buns recipe

Chocolate hot cross buns bring a bittersweet flavor for Easter (The Hutchinson News3y) I just started reading a book called "Bittersweet." The cover sports a simple picture of a crumbling piece of dark chocolate, and right there, between title and cover illustration, I knew I would like

Chocolate hot cross buns bring a bittersweet flavor for Easter (The Hutchinson News3y) I just started reading a book called "Bittersweet." The cover sports a simple picture of a crumbling piece of dark chocolate, and right there, between title and cover illustration, I knew I would like

Jamie Oliver's hot cross bun recipe with sweet ingredient for 'next level' bake (Daily Record1y) A delicious hot cross buns recipe with a sweet twist has been shared by celebrity chef Jamie Oliver. This hot cross buns recipe has a 'secret' sweet ingredient - melting chocolate inside. Jamie has

Jamie Oliver's hot cross bun recipe with sweet ingredient for 'next level' bake (Daily Record1y) A delicious hot cross buns recipe with a sweet twist has been shared by celebrity chef Jamie Oliver. This hot cross buns recipe has a 'secret' sweet ingredient - melting chocolate inside. Jamie has

The Absolute Best Hot Cross Buns Recipe Out There (Yahoo8y) Springtime rolls around and out come trays of hot cross buns adorning the display windows of European bakeries. An obsession with their soft tender crumb, fragrant spices and candied orange rind, and

The Absolute Best Hot Cross Buns Recipe Out There (Yahoo8y) Springtime rolls around and out come trays of hot cross buns adorning the display windows of European bakeries. An obsession with their soft tender crumb, fragrant spices and candied orange rind, and

These are officially the best hot cross buns of 2024 (Women's Health1y) Easter is just around the corner, which means the start of all the best sweet treats of the season – think: Easter eggs, mini eggs, creme eggs and hot cross buns. The spiced dough and fruity insides

These are officially the best hot cross buns of 2024 (Women's Health1y) Easter is just around the corner, which means the start of all the best sweet treats of the season – think: Easter eggs, mini eggs, creme eggs and hot cross buns. The spiced dough and fruity insides

Weekend Recipe: Healthy Hot Cross Buns for Easter (Time7y) Delicious and indulgent, this classic recipe combines aromatic spices with honey and citrus flavors to create hot cross buns that melt in your mouth and are perfect for Easter morning. These hot cross

Weekend Recipe: Healthy Hot Cross Buns for Easter (Time7y) Delicious and indulgent, this classic recipe combines aromatic spices with honey and citrus flavors to create hot cross buns that melt in your mouth and are perfect for Easter morning. These hot cross

Chocolate eggs, simnel cake, hot cross buns and more - our guide to the region's Easter food (Evening Chronicle7y) It seems like only yesterday that we were celebrating Christmas yet here we are with Easter, the most important Christian festival of the year, a mere three weeks away. Like Christmas, food – much of

Chocolate eggs, simnel cake, hot cross buns and more - our guide to the region's Easter food (Evening Chronicle7y) It seems like only yesterday that we were celebrating Christmas yet here we are with Easter, the most important Christian festival of the year, a mere three weeks away. Like Christmas, food – much of

The Absolute Best Hot Cross Buns Recipe Out There (People1y) This pastry chef travelled far and wide to find her favorite take on these classic Easter rolls. The Institute of Culinary Education

(ICE) is one of the largest culinary schools in the world, offering

The Absolute Best Hot Cross Buns Recipe Out There (People1y) This pastry chef travelled far and wide to find her favorite take on these classic Easter rolls. The Institute of Culinary Education (ICE) is one of the largest culinary schools in the world, offering

Back to Home: <http://142.93.153.27>