

Spiced Nutella Chocolate Hot Cross Buns

11-12 Buns

These are so rich, bready and delicious, they are an Easter staple!

Ingredients

Buns

- 490g plain flour
- 3 generous tbs cocoa powder
- 7g dried yeast
- 1 1/4 cups chocolate chips (I used dark and milk mix)
- 2 tbs caster sugar
- 2 tsp mixed spice
- 250ml full cream milk, **warmed** (40 seconds in the microwave)
- 50g salted butter, melted
- 1 egg, lightly whisked
- 1 jar Nutella (try not to eat it beforehand)
- 1 bag chocolate melts (optional)

Cross Paste

- 2 tbs plain flour
- 2 tbs cocoa powder
- 2 tbs cold water (I needed around 1 1/2 tbs more so just check consistency)

Glaze

- 1/3 cup caster sugar
- 1/3 cup cold water

Instructions

1. Combine flour, 2 tbs sugar, yeast, cocoa powder, mixed spice and chocolate chips in a large bowl.
2. Make a well in the centre and add in the whisked egg, warmed milk and melted butter altogether.
3. Using a wooden spoon, stir until the dough is combined.
4. Turn out on a lightly floured surface, and use your hands to bring the dough together.
5. Knead for 8-10 minutes or until smooth and elastic.
6. Brush a large glass bowl generously with butter, and place the dough in there, coating it in the butter.
7. Cover with plastic wrap and let sit in a warm, draught-free area for 2 hours or until the dough doubles in size.
8. Brush a baking tray generously with melted butter.
9. Punch down the centre of the dough with your fist.
10. Turn out onto a lightly floured surface, and knead dough for 2-3 minutes until elastic again and back to original size.
11. Divide into 11-12 portions and shape into balls.
12. Take one ball and flatten it in your palm.
13. In the centre, place a melt (if desired) and a teaspoon of Nutella.
14. Wrap the dough around it and seal with your fingertips.
15. Reshape into a ball and place on tray.
16. Repeat with remaining balls, ensuring they sit side by side on the tray.
17. Place in a warm, draught-free area, covered by a slightly damp tea towel for 30 minutes, or

- until risen by 2-3 cm.
18. Preheat oven to 200 degrees C.
 19. **Make Cross Paste:** Combine flour, water and cocoa powder in a bowl until smooth paste forms. Transfer to a piping bag, snip off so there is a 5mm hole and pipe a continuous line across the centre of a row of buns. Repeat in the opposite direction, making the crosses.
 20. Bake for 18-20 minutes or until golden-brown and the bottom sounds hollow when tapped (if you do not seal the filling properly, it may leak during baking!)
 21. Let sit on a wire rack.
 22. **Make Glaze:** Place water and sugar in a saucepan over medium heat and continually stir for 3-5 minutes. or until the sugar dissolves and the mixture becomes clear and thickening.
 23. Brush the tops of the hot buns and around the sides with the glaze mixture.
 24. Devour. :D

Notes

Adapted from: [Taste](#)

For the Cross, you can use chocolate ganache if you want --> Just glaze the buns before putting the cross on top :)

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