

Biscoff and White Chocolate Hot Cross Buns**Ingredients:**

Carr's Strong Flour	1.000Kg
Macphie Spice Bun Concentrate	0.100Kg
Sugar	0.100Kg
Yeast	0.062Kg
Water	0.550Kg
Mixed Dried Fruit	0.150Kg
Schokinag White Choc Chunks	0.100Kg
Biscoff Spread (Melted)	0.190Kg
Carr's Strong Flour	0.110Kg
Water	8tbsp

**Method:**

1. Add the bread flour, Macphie Spice Bun Concentrate, sugar, yeast and water (use water tempered to give a final dough temperature of 27°C)
2. Mix in a spiral mixer for 2 minutes on a slow speed and 4-5 minutes on a fast speed
3. Slowly add in the mixed dried fruit and the white chocolate chunks on a slow speed
4. Roll into 60g balls and place into the proofer at 40°C for 50 minutes
5. While the hot cross buns are in the proofer to make the cross melt the Biscoff spread in the microwave, once melted add the flour (110g) and add the water a tablespoon as a time until a paste forms that is a pipeable consistency
6. Once the hot cross buns are out of the proofer pipe the Biscoff paste in a cross shape on each bun
7. Place in the oven at 200°C for 12 minutes