Spice Bun (Hot Cross Bun)

Spice Bun (Hot Cross Bun)

Product Code:
OK925 Spice Bun (Hot Cross Bun)

Lightly sweetened papaya cubes and plump raisins combine to give these popular buns their distinctive flavor and texture. A traditional Easter offering easily recognized by a “cross” on top, they’ve become so popular they can now be found year-round. Made with simple ingredients like enriched white flour, spices and canola oil. Ideal toasted or with jam or compote on the side. Trans fat free. Sustainably made from wholesome ingredients.

INGREDIENTS LIST

Wheat Flour, Water, Papaya Cube (Papaya, Glucose, Glucose-Fructose, Sodium Benzoate, Citric Acid, Allura Red, Tartrazine, Brilliant Blue FCF), Raisins (Raisins, Sunflower Oil), Yeast, Sugar, Canola Oil, Wheat Gluten, Salt, Spices, Improver (Enriched Wheat Flour, Diacetyl Tartaric Acid Esters of Monoglycerides, Ascorbic Acid, Amylase, Xylanase), Soy Lecithin, Liquid Spice (Natural Flavor, Alcohol, Propylene Glycol)

Nutritional Information (Baked)

Nutritional Facts	Amounts Per 1 Bun (57g)	% Daily Value
Calories	230	
Fat	3.5g	5%
Saturated	0.5g	3%
+Trans	0g	0%
Carbohydrate	43g	14%
Fibre	2g	7%
Sugars	13g	13%
Protein	7g	
Cholesterol	0mg	
Sodium	300mg	13%
Potassium	75mg	1%
Calcium	20mg	2%
Iron	2mg	12%

Handling Instructions

Note: Times and temperatures are a guideline only, specific shop conditions & equipment may vary results.

BREAKOUT & THAW

Break product out onto flat baking pans lined with parchment paper. Be sure to spay metal edge of pan with spray so buns don’t stick to edge of pan. Space 48 buns (6 x 8) on baking sheet. Remember to keep belt mark of bun down. Cover rack and put in retarder or cooler overnight to thaw.

MORNING

Remove rack from retarder, remove plastic cover and put back into proofer or keep plastic cover on if floor proofing product until space is available in proofer. Proof until product is about 2 - 3 times its original size. This should take approximately 60 minutes. After proof, just before going into oven, pipe crossing on buns.
TOPPING: White Bavarian Cream or Hot X Piping Mix

BAKE TIME

SCORING: None
Bake Hot X Buns for 18 - 25 minutes at 350 - 380˚F.
OPTIONAL TOPPING: When bake cycle is complete, while buns are hot, top with an apricot glaze or other clear glaze. Let product completely cool before packaging.