



Free Recipe Vegan hot cross buns

Description

Vegan hot cross buns

[Banzai Japan](#)
[Aoi Hoshi MV](#)

These buns are best eaten fresh on the day they are made, but can be toasted for a couple of days afterwards or frozen.

Cooking ingredients

50g/1¾oz caster sugar

150g/5½oz dried mixed fruit

1½ tsp maple syrup

2 tsp ground mixed spice

½ tsp fine sea salt

400g/14oz strong white flour, plus extra for dusting

25g/1oz strong white flour

sunflower oil, for greasing

7g sachet dried fast-action yeast

Dairy, eggs and chilled

65g/2¼oz dairy-free margarine

250ml/9fl oz lukewarm unsweetened almond milk, or other plant-based milk

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Shopping List

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