

Chelsea Fruit Bun

Prep: 40 min

Cook: 25 min

Serves: Approx. 12

Ingredients:

- 14g dry yeast
- 3 1/2 cup bread flour
- 3/4 cup milk, warm
- 135g butter, chopped (save 5g melted, save 70g for icing)
- 1 cup soft icing mixture
- 1 orange, rind finely grated
- 1 1/2 tsp ground cinnamon
- 4-8 drops pink food colouring
- 2 eggs, lightly whisked
- 1/3 cup brown sugar
- 1/4 cup caster sugar
- 1 1/2 cup sultanas
- 1 tsp salt

Method:

1. Whisk milk, yeast and 2 teaspoon of the sugar in a jug. Set aside in a warm place for 10 minutes or until frothy.
2. Sift flour into a bowl. Stir in remaining sugar and salt. Using your fingertips, rub butter into flour until mixture resembles fine breadcrumbs. Add yeast mixture and egg. Stir until combined. Turn dough onto a lightly floured surface and knead for 10 minutes or until smooth. Place into a greased bowl, cover with plastic and stand in a warm place for 40 minutes or until doubled in size.
3. Preheat oven to 200°C.
4. Grease a 22cm-square cake tin. Combine sultanas, sugar, cinnamon and orange rind in a bowl. Turn dough out onto a floured surface and roll out to form a 36x30cm rectangle. Reserve 2 teaspoons of the extra butter and spread remainder over dough. Sprinkle sultana mixture evenly over butter. Roll up dough from long side. Cut into 3cm-thick slices to make 12 slices. Place cut-side down into prepared tin, side-by-side, slightly apart. Stand for 20 minutes to rise.
5. Spread remaining butter over buns. Bake for 20-25 minutes or until golden brown and cooked through. Stand for 10 minutes. Transfer buns to a wire rack to cool.
6. To prepare icing, sift icing mixture into a bowl. Add butter and milk and stir until combined and smooth. Add drops of food colouring to reach desired colour. Drizzle icing over buns and serve.

Enjoy!! 😊