

crannach

HAND MADE *Artisan* BREAD

Crannach Spicy Buns

The Ferment

140g strong white flour
330g water
26 g yeast
26g sugar
250g raisins

Mix together in container, cover and leave until the ferment has risen and dropped (the yeast has exhausted the sugar supply in the flour).

The Dough

310g strong white flour
The ferment (*see above*)
40g butter
50g egg
26g sugar
4g salt
10g mixed spice

Leave the dough until doubled in size.

Divide into 80g pieces, mould into round buns, place on tray, prove until doubled in size again.

Bake at 200 °C for 12 minutes.

Glaze immediately with a mixture of 25g muscovado sugar and 25g hot water.