

Dough:

250g strong plain flour

½ tsp salt

1 tsp yeast

1 egg, beaten with a fork

150ml warm milk

1tbsp vegetable oil

Chelsea Buns

Filling:

20g butter

40g brown sugar

1 tsp cinnamon

150g dried fruit

OR:

Chocolate spread

Your choice of dried fruit

OR:

Tomato Puree/Pesto

Grated Cheese

Glaze:

1 tbsp apricot jam

1tbsp hot water



1. Place the flour, salt & yeast into a large mixing bowl and stir until thoroughly combined. Make a well in the centre of the flour and pour in the beaten egg and 1 tbsp oil.
2. Gradually add the warm milk and stir thoroughly until the mixture comes together as a soft dough.
3. Tip the dough onto a lightly floured work surface and knead well for five minutes, until the dough is smooth and elastic.
4. Place the dough into an oiled plastic bag and leave to prove overnight in the fridge.
5. Tip the dough out onto a lightly floured work surface. Roll out dough into a large rectangle.
6. Spread the dough with soft butter, sprinkle with brown sugar, raisins and cinnamon.
7. Tack down the long side of the dough rectangle nearest to you, by pressing it down onto the work surface with your thumb. Roll the opposite long side of the dough towards you quite tightly, until the roll is complete and tight. With a sharp knife cut into thick rounds - about 4cm/1¾in.
8. Grease and line a Victoria sandwich tin. Place the buns, cut side up, into the greased tray leaving about 1cm/½in of space between each one. You want them to be close enough so that when they rise further and then bake, they will bake with their sides touching. They can then be pulled apart and you get a lovely soft edge.
9. Leave to rise for about 30 minutes in a warm place.
10. Preheat oven to 180 °C. When the buns are ready, put them in the oven and bake for approx. 20 minutes until golden-brown.
11. Allow to cool slightly and then brush over tops with melted apricot jam.