Easy Hot Cross Buns using this easy dough from my Bagel Recipe. No yeast, no boiling, no fancy mixer. Bake them in the oven or in the air-fryer!
Prep Time:10 minutes mins
Cook Time:25 minutes mins
Total Time:1 hour hr
Yield: 4 servings
Course: Breakfast, Brunch

Table of Contents

- Ingredients
  - Icing (only half will get used)*:
- Instructions
  - Oven Method:
  - For the icing:
  - Air Fryer Method:
- Notes
- Nutrition

Ingredients

- 1 cup unbleached all purpose flour, whole wheat or gluten-free mix* ((5 oz))
- 2 teaspoons baking powder (make sure it’s not expired or it won’t rise)
- 2 tablespoons raw sugar
- 3/4 teaspoon cinnamon
- 1/2 teaspoon kosher salt (use less if using table salt)
- 1 cup 0% Greek yogurt (not regular yogurt, it will be too sticky)
- 3 tablespoon raisins
- 1 egg white (beaten (whole egg works fine too))

Icing (only half will get used)*:

- 1/4 cup powdered sugar
- 1 teaspoon milk or water

Instructions

Oven Method:

- Preheat oven to 375F.
- Place parchment paper or a silpat on a baking sheet. If using parchment paper, spray with oil to avoid sticking.
- In a medium bowl combine the flour, baking powder, sugar, cinnamon and salt and whisk well.
- Add the yogurt and raisins, mix with a fork or spatula until well combined, it will look like small crumbles.
- Lightly dust flour on a work surface and remove dough from the bowl, knead the dough a few times until dough is tacky, but not sticky, about 10 to 15 turns (it should not leave dough on your hand when you pull away).
- Divide into 8 equal balls. Place on the prepared baking sheet.
- Top with egg wash. Bake on the top rack of the oven for 25 minutes. Let cool at least 30 minutes before icing.

For the icing:

- In a small bowl, whisk the powdered sugar with milk until smooth. Transfer to a small ziplock bag and cut the tip. Ice the tops of the rolls in a cross pattern.

Air Fryer Method:

- Preheat the air fryer 325F degrees and set for 11 to 12 minutes.
- Transfer in batches without overcrowding and bake 11 to 12 minutes, or until golden. No need to turn.
- Let cool at least 30 minutes before icing.

Notes

*Since only half gets used on top, I deducted half of the sugar from the analysis.

Nutrition

Serving: 2buns, Calories: 230kcal, Carbohydrates: 46g, Protein: 10.5g, Fat: 0.5g, Sodium: 426 mg, Fiber: 1.5g, Sugar: 16.5g