

HALLOWEEN IN JULY

Chocolate Chip Spiderweb Hot Cross Buns

Makes **8 buns**

Directions

1. **Make the dough.** Add all of the ingredients, except for the chocolate chips, to an electric mixer fitted with a paddle attachment - keeping the salt and yeast on opposite sides of the bowl. Knead the dough on low-medium speed for about five minutes until a smooth dough forms - it will be sticky. Transfer the dough into a large well-oiled bowl and cover. Let rise in a warm place until doubled in size - about 1 1/2 hours.
2. On a lightly floured surface, knock back the dough and then knead in the chocolate chips. Divide the dough into 8 equal pieces and roll them into balls. Place them on a grease or parchment paper-lined baking sheet - spaced apart so they have room to grow. Cover this with plastic wrap or place the baking sheet in an oven bag, and let rise again in a warm place until doubled in size - about 45 minutes.
3. While the dough balls rise, preheat the oven to 400°F.
4. **Prepare the piping mixture.** Combine all of the ingredients into a large bowl and mix together well with a whisk or fork. Pour the mixture into a piping bag.
5. Once the buns have doubled in size, pipe a spiderweb on the top of each one and bake for 10 minutes at 400°F. Then reduce the oven temperature to 375°F and bake for another 25-30 minutes. Transfer to a wire rack to cool slightly.
6. **Make the glaze.** Combine all of the ingredients in a small pan over low heat and stir until the sugar has dissolved. Brush the glaze onto the warm buns and enjoy! :)

Ingredients

For the dough:

- 220ml (1 cup) whole milk (or non-dairy milk of choice), warmed
- 1 tsp instant yeast
- 110g (1/2 cup) sugar
- 320g (2 1/4 cups) white bread flour
- 1 tsp pumpkin pie spice
- 25g (1/4 cup) cocoa powder
- 40g (3 TBS) unsalted butter (or vegan butter/refined coconut oil), melted
- 1/4 tsp salt
- 1 egg (or mix 1TBS flax seeds with 3 TBS water and let sit for 5 minutes)
- 75g (1/2 cup) dark chocolate chips

For the piping mixture:

- 60g (1/3 cup plus 1 TBS) white bread flour
- 2 tsp powdered sugar
- 60 ml (1/4 cup) water

For the glaz:

- 50g (1/4 cup) sugar
- 1 1/2 TBS water
- 1/2 tsp vanilla extract