

Chelsea Buns

Method

1. Pre-heat oven to 190°C
2. **Line** the bottom of a Swiss roll tin with baking paper

Make the dough

1. **Mix** the flour, granulated sugar and salt together in a large bowl
2. **Combine** the milk and 45g of butter in a saucepan
3. Heat until the butter has melted and the mixture is warm to the touch
! About 40°C, no higher
4. **Whisk** the yeast into the saucepan until it has dissolved
5. Crack an egg into a measuring jug
! Wash hands after touching raw egg
6. Pour the saucepan mixture into the dry ingredients, add the egg, and stir with a spatula or wooden spoon
7. **Mix** until a soft dough forms
8. On a lightly floured surface, **knead** the dough for a few minutes until smooth and elastic
If the dough is very sticky, you can add a little more flour
! Do not over-knead the dough
9. **Roll** the dough out in a large rectangle

Add the filling

1. Soften the remaining 45g butter in the saucepan
Skip this step if butter is already soft enough to spread
2. Spread the softened butter on top of the dough
3. Evenly sprinkle the cinnamon, brown sugar, mixed peel and currants all over the dough **[A]**

Creating the rolls

1. **Roll up** the dough to make a long log **[B]**
2. **Portion** by cutting into 8 even rounds (pieces) and arrange in the Swiss roll tin **[C]**
'Tuck in' any ends that are starting to unravel
3. If time: cover and leave in a warm place to proof. Given enough time they should double in size
4. **Bake** for about 25 minutes **[D]**
They should brown, but be careful to avoid burning before the inside is fully cooked
5. When cool, place Chelsea buns into your container

Ingredients

Dough

- 350g plain flour
- 50g granulated sugar
- 45g unsalted butter
- 180ml milk
- 1 large egg
- 1 packet (7g) fast action dried yeast (school)
- 0.5 tsp salt (school)
- Container

Filling

- 75g currants
- 45g unsalted butter
- 30g demerara sugar (school)
- 25g mixed peel (school)
- 1 tsp cinnamon (school)

Equipment

- Blue tray
- Safety mat
- Digital scales
- Timer
- Swiss roll tin
- Flour dredger
- Vegetable knife
- Wooden spoon
- Pastry brush
- Measuring spoons
- Whisk

- Small saucepan
- Rolling pin
- Cooling rack
- Sieve
- Large mixing bowl
- Measuring jug
- Small bowl

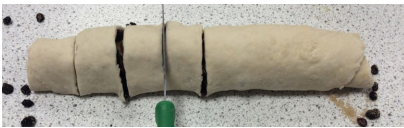
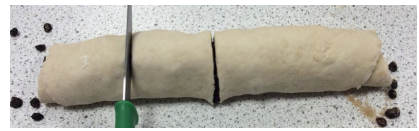
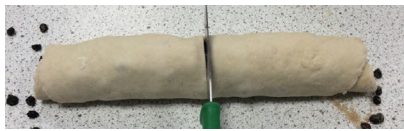
Key Moments



[A] Sprinkle the currants, mixed peel, cinnamon and sugar over the dough



[B] Shape by rolling up the dough like a Swiss roll



[C] Portion by cutting into 8 even slices then arrange in Swiss roll tin



[D] Chelea buns should be golden brown but soft inside