



THURSDAY COTTAGE

HANDMADE



Marmalade Chelsea Buns

Sticky and scrumptious, these Chelsea buns are deliciously good with coffee at 'elevenses'.

Makes 9

For the dough:

400g strong white flour, sifted
50g caster sugar
Pinch of sea salt
1 x 7g sachet of quick yeast
50g butter melted in
150ml milk
1 egg, lightly beaten

For the filling:

Half a jar of Thursday Cottage Blood Orange Marmalade
75g currants
75g walnuts
1 teaspoon mixed spice



To Finish:

100g sifted icing sugar mixed with 2 teaspoons water.

Equipment: 20cm x 20cm shallow baking tray, well greased with butter.

Method:

Place the dough ingredients in a large bowl and mix to a smooth dough. Turn onto a floured surface and knead until the mixture is springy. Alternatively, knead in a food mixer for roughly 5 minutes. Place the dough to a lightly oiled bowl and cover with cling film. Leave in a warm place for up to 1.5 hours until it has doubled in size.

On a floured surface knock back the dough, pressing out to a rectangle approximately 20cm x 25cm. Spread the marmalade over the surface, sprinkle over the currants, walnuts and the mixed spice. From the shortest side, tightly roll to form a sausage shape then slice into pieces roughly 20cm thick. Put the slices cut side up in the prepared baking tin. Set aside in a warm place for 45-60 minutes to rise. Meanwhile, reheat the oven to 200°C/Fan 180°/Gas Mark 6.

Bake for approximately 20-25 minutes until nicely golden. Whilst still warm, brush with the icing. Remove from the tin and enjoy!