

# BUN GLAZE

*This bun glaze can be made from scratch as per recipe below and used for glazing Hot cross buns, Choc cross buns and Raisin breads.*

## BUN GLAZE RECIPE

White Sugar	0,250 kg
Water	0,500 kg



1. Add sugar and water in a saucepan and stir over low heat until dissolved.



2. Once the sugar has dissolved, stop stirring and bring the syrup to boil.



3. Simmer for  $\pm 10$  minutes.  
4. Remove from heat and allow to cool.



5. Apply bun glaze to product immediately after baking to ensure that the glaze dries and is not sticky.



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