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by Yes Chef!

Morning Crown Scroll



Ingredients

1 1/2 cups (225g) strong (bread) flour, plus extra 7g dried instant yeast
125g unsalted butter, chopped, plus extra to grease
1/2 cup (125ml) warm milk
1 egg, beaten
50g brown sugar
2 tbs chopped hazelnuts
1 tsp mixed spice
1/3 cup (55g) chopped mixed peel
1/3 cup (55g) sultanas
1/4 cup (50g) glacé cherries, chopped
3/4 cup (110g) icing sugar
1-2 tbs lemon juice

Preparation

1. 1. Grease a baking tray and dust with flour. Sift flour into a large bowl, add yeast and 1/2 tsp salt. Rub in 40g butter to form coarse crumbs. Mix in milk and egg to form a dough. Place in a greased bowl, cover with a tea towel and leave for 1 hour in a warm place until doubled in size.
2. 2. Beat remaining butter and sugar with a wooden spoon until combined. Add nuts, spice, peel, sultanas and cherries and stir to combine.
3. 3. Punch down dough to expel air, knead briefly, then roll out on a floured surface to form a 30cm x 23cm rectangle. Spread fruit mixture over dough, leaving a 2cm border on the long sides. Roll up from one long side, then cut into 9 equal pieces. Place slices, cut-side up, on the floured tray so it forms a circle with the slices just touching. Cover with a clean towel and leave in a warm place for 1 hour or until slightly risen. (Once risen, you can cover the crown and chill overnight, then bring back to room temperature before baking.)
4. 4. Preheat oven to 180°C. Bake crown for 20 minutes until golden. Cool slightly. Mix icing sugar with enough lemon juice to make a soft icing, then drizzle over crown. Serve warm or at room temperature.

Cooks Note