Chelsea Buns

Sticky, spiced currant buns from eighteenth-century London, rolled into tight spirals and glazed with sugar while still warm.

9 buns



Ingredients

Dough

- **450g** white flour
- **7g** instant yeast
- **40g** caster sugar
- **1 tsp** salt
- **200ml** whole milk, warm
- **1** egg
- **60g** unsalted butter, melted
- **1** full lemon zest, finely grated
- **1 tsp** mixed spice

Filling

- **30g** unsalted butter, softened
- **100g** currants
- **40g** soft brown sugar

Glaze

- **30g** caster sugar
- **20ml** water

Instructions

1. Combine the flour, yeast, sugar, salt, lemon zest, and mixed spice.
2. Add the warm milk, egg, and melted butter and mix to form a soft dough.
3. Knead until smooth and elastic, then cover and leave to rise until doubled, about 1–2 hours.
4. Roll the dough into a rectangle and spread with the softened butter.
5. Scatter evenly with the currants and brown sugar.
6. Roll tightly from a long edge into a spiral and cut into 9 equal buns.
7. Arrange close together in a greased square tin, cut sides up. Cover and prove until well risen and touching, about 30–45 minutes.
8. Bake at 200°C / 400°F for about 20–25 minutes, until golden.
9. Dissolve the caster sugar in the water and brush over the buns while they are still hot.

Chelsea Bun House