

Bun-der the Sea

nicktoons



NOW TV

Bun-der the Sea

The Bun-der the Sea has been inspired by SpongeBob SquarePants which is available to watch with the NOW TV Kids Pass.

Serves
8

Oven
180°C

Bake
15–20

INGREDIENTS


- 100ml whole milk
- 2 drops yellow food colouring
- 7g instant yeast
- 25g golden caster sugar
- 250g strong white bread flour, plus extra for dusting
- 50g unsalted butter
- Zest 1 lemon
- 7g salt
- 1 egg
- 50g dried pineapple
- 50g dried Blueberries

TO FINISH

- 2 tbsp plain flour
- 1 drop blue food colouring
- beaten egg, for egg wash
- 1 tbsp golden caster sugar
- 25ml boiling water
- 8 pieces of sugared pineapple or pineapple chunk sweeties
- 8 pink starfish sweeties (Haribo)

METHOD

1. Heat the milk to lukewarm, add the yellow food colouring and stir.
2. Add the yeast and add 1 ½ tblsp of the sugar. Stir together and allow to froth.
3. Sift the bread flour, add the butter and rub in with your finger tips until the mixture is like breadcrumbs.
4. Make a well in the centre of the flour and butter. Add the salt and remaining sugar to one side and the lemon zest on the other.
5. Pour the warm milk and yeast mix into the well and add the egg. Mix on low speed for 2 minutes until the dough comes together, then mix/knead on a medium speed for 5–6 minutes until you have a soft, smooth, elastic dough.
6. Turn out the dough on to a floured work surface and gently smooth into a ball. Place in a lightly greased bowl, cover with cling film and leave to rise for about 2 hours until at least doubled in size.



7. Once the dough has risen, turn out on to a lightly floured surface and knock the air out. Flatten the dough slightly.

8. Chop the dried pineapple into small pieces and cut the dried blueberries in half. Scatter these over the flattened dough and knead through gently for 1 minute.

9. Divide into 8 equal pieces and roll each into a ball. Place on a baking sheet lined with greaseproof paper, leaving space around each ball. Put the sheet into a clean plastic bag and leave to rise in a warm place for 45 minutes to 1 hour until doubled in size and springy to touch.

10. Preheat the oven to 180°C (fan).

11. In a small bowl, stir the plain flour with enough water to make a smooth paste then stir through the blue food colouring until you get a pale blue colour.

12. Once the buns have risen, egg wash them, then pipe a cross on top of each bun using the flour paste and a small piping bag – snip a small hole in it. Bake for 15–20 minutes until the buns are golden brown.

13. Meanwhile, (if using) dissolve the 1 tablespoon sugar in the boiling water. As soon as the hot cross buns come out of the oven, brush them with this sugar glaze. Cool on a wire rack.

14. Once cool, top with the pineapple chunk and pink starfish.



Keep the kids entertained this Easter
with exciting kids TV on demand
and thousands of episodes of their favorite shows
on 6 dedicated channels with the
NOW TV Kids Pass.

www.nowtv.com



Ninja Bun



TEENAGE MUTANT NINJA
TURTLES

NOWTV

Ninja Bun

The Ninja Bun has been inspired by Teenage Mutant Ninja Turtles which is available to watch with the NOW TV Kids Pass

Serves
8

Oven
180°C

Bake
15–20

INGREDIENTS

- 100ml whole milk
- 2 drops of green food colouring*
- 7g instant yeast
- 25g golden caster sugar
- 250g strong white bread flour, plus extra for dusting
- 50g unsalted butter
- 7g salt
- 1 egg
- 1 tsp dried basil
- 1 tsp dried oregano
- 100g grated mature cheddar
- 100g sliced pepperoni
- 30g sundried tomatoes


TO FINISH

- 2 tbsp plain flour
- 2 drops of green colouring
- Beaten egg, for egg wash

* Be sure to use Wilton Food colouring in leaf green as this will give the perfect Ninja green!

METHOD

1. Heat the milk to lukewarm add the green food colouring and stir.
2. Add the yeast and add 1 ½ tbsp of the sugar. Stir together and allow to froth.
3. Sift the bread flour, add the butter and rub in with your finger tips until the mixture is like breadcrumbs.
4. Make a well in the centre, add the salt and remaining sugar to one side and the basil and oregano to the other.
5. Pour the warm milk and yeast mix into the well and add the egg. Mix on low speed for 2 minutes until the dough comes together, then mix/knead on a medium speed for 5–6 minutes until you have a soft, smooth, elastic (green) dough.
6. Turn out the dough on to a floured work surface and gently smooth into a ball. Place in a lightly greased bowl, cover with cling film and leave to rise for about 2 hours until at least doubled in size.



7. Once the dough has risen, turn out on to a lightly floured surface and knock the air out. Flatten the dough slightly.

8. Rinse off any excess oil from the sundried tomatoes and dry. Finely chop the pepperoni and tomatoes and sprinkle this evenly along with the grated cheese on top of the dough.

9. Gently knead the pepperoni, tomatoes and cheese through the dough for about 1 minute.

10. Divide into 8 equal pieces and roll each into a hot cross bun shape. Place on a baking sheet lined with greaseproof paper, leaving space around each ball. Put the sheet into a clean plastic bag and leave to rise in a warm place for 45 minutes to 1 hour until doubled in size and springy to touch.

11. Preheat the oven to 180°C (fan).

12. In a small bowl, stir the plain flour with enough water to make a smooth paste add the green colouring and mix through.

13. Once the buns have risen, egg wash them, then pipe a cross on top of each bun using the flour paste and a small piping bag.

14. Bake for 15–20 minutes until the buns are golden brown/green.

15. Remove from the oven and cool on a wire rack.



Keep the kids entertained this Easter
with exciting kids TV on demand
and thousands of episodes of their favorite shows
on 6 dedicated channels with the
NOW TV Kids Pass.

www.nowtv.com

Mystery Bun



Be Cool
SCOOBY-DOO!

NOWTV

Mystery Bun

The Mystery Bun has been inspired by Be Cool, Scooby-Doo!™ which is available to watch on the NOW TV Kids Pass

Serves
8

Oven
180°C

Bake
15–20

INGREDIENTS

- 100ml whole milk
- 7g instant yeast
- 25g golden caster sugar
- 250g strong white bread flour, plus extra for dusting
- 50g unsalted butter
- ½ tsp ground ginger
- 7g salt
- 1 egg
- 60g milk chocolate chips
- 60g fudge chips

For the Caramel:

- 120g light brown soft sugar
- 120g unsalted butter
- 100ml double cream

Biscuit Bones:

- 90g Unsalted butter
- 110g Plain flour
- 1 tblsp cocoa powder
- 20g ground almonds
- 45g golden caster sugar

TO FINISH

- 2 tblsp plain flour
- beaten egg, for egg wash
- 1 tblsp golden caster sugar
- 25ml boiling water

METHOD

1. Heat the milk to lukewarm.
2. Add the yeast and add 1 ½ tblsp of the sugar. Stir together and allow to froth.
3. Sift the bread flour, add the butter and rub in with your finger tips until the mixture is like breadcrumbs.
4. Make a well in the centre of the flour and butter. Add the salt and remaining sugar to one side and the ginger on the other.
5. Pour the warm milk and yeast mix into the well and add the egg. Mix on low speed for 2 minutes until the dough comes together, then mix/knead on a medium speed for 5–6 minutes until you have a soft, smooth, elastic dough.
6. Turn out the dough on to a floured work surface and gently smooth into a ball. Place in a lightly greased bowl, cover with cling film and leave to rise for about 2 hours until at least doubled in size.
7. Once the dough has risen, turn out on to a lightly floured surface and knock the air out. Flatten the dough slightly.



8. Scatter the chocolate and fudge chips over the flattened dough and knead through gently for 1 minute. Preheat oven to 180°C fan.

9. While the buns are rising make the chocolate bone biscuits. In a large bowl mix together the sugar and butter until pale and fluffy.

10. Add the flour, ground almonds, cocoa powder and mix together briefly with your hands – do not over work the mixture. Flatten, wrap in clingfilm and chill for 15 minutes.

11. Lightly flour the work top and roll out the dough to about 3mm thick. Cut out 8 bone shapes. Place on a baking sheet on greaseproof paper and place in the fridge for 20 mins to firm up again.

12. Once chilled, bake in the preheated oven for about 10–12 minutes, if the bones have spread you can trim using the cutter again but you need to be quick or the biscuits will set. Once baked remove and allow to cool.

13. In a small bowl, stir the plain flour with enough water to make a smooth paste.

14. Once the buns have risen, egg wash them, then pipe a cross on top of each bun using the flour paste and a small piping bag, snip a small hole in it. Bake for 15–20 minutes until the buns are golden brown.

15. Meanwhile, (if using) dissolve the 1 tablespoon sugar in the boiling water. As soon as the hot cross buns come out of the oven, brush them with this sugar glaze. Cool on a wire rack.

16. To make caramel: place the sugar and butter in a saucepan over a medium heat until the sugar has dissolved and the mixture starts to froth and bubble.

17. Remove from heat and whisk through the double cream until smooth. Place in a bowl in into the fridge to cool and thicken.

18. Once the buns are cooled using a chopstick to poke a hole into the middle through the top. Using a syringe inject some of the caramel into the centre then top with one of the bone shaped biscuits.



Keep the kids entertained this Easter
with exciting kids TV on demand
and thousands of episodes of their favorite shows
on 6 dedicated channels with the
NOW TV Kids Pass.

www.nowtv.com



Hot X Bun



NOWTV

Hot X Bun

The Hot X Bun has been inspired by The Powerpuff Girls which is available to watch with the NOW TV Kids Pass

Serves
8

Oven
180°C

Bake
15–20

INGREDIENTS


- 100ml whole milk
- 7g instant yeast
- 25g golden caster sugar
- 250g strong white bread flour, plus extra for dusting
- 1 tsp cinnamon
- 50g unsalted butter
- Zest 1 orange
- 7g salt
- 1 egg
- 100g dried cranberries
- 100g dried strawberries

TO FINISH

Pink food colouring
beaten egg, for egg wash
200g icing sugar
Water to make an icing glaze
Popping candy
Edible glitter
Strawberry laces
Pink and white mini marshmallows

METHOD

1. Heat the milk to lukewarm
2. Add the yeast and add 1 ½ tblsp of the sugar. Stir together and allow to froth.
3. Sift the bread flour, add the butter and rub in with your fingertips until the mixture is like breadcrumbs.
4. Make a well in the centre of the flour and butter. Add the salt and remaining sugar to one side and the orange zest and ground cinnamon on the other.
5. Pour the warm milk and yeast mix into the well and add the egg. Mix on low speed for 2 minutes until the dough comes together, then mix/knead on a medium speed for 5–6 minutes until you have a soft, smooth, elastic dough.
6. Turn out the dough on to a floured work surface and gently smooth into a ball. Place in a lightly greased bowl, cover with cling film and leave to rise for about 2 hours until at least doubled in size.




7. Once the dough has risen, turn out on to a lightly floured surface and knock the air out. Flatten the dough slightly.

8. Scatter the strawberries and cranberries over the flattened dough and knead through gently for 1 minute.

9. Divide into 8 equal pieces and roll each into a ball. Place on a baking sheet lined with greaseproof paper, leaving space around each ball. Put the sheet into a clean plastic bag and leave to rise in a warm place for 45 minutes to 1 hour until doubled in size and springy to touch. Preheat the oven to 180°C (fan).

10. Once the buns have risen, egg wash them and bake for 15–20 minutes until the buns are golden brown.

11. In a small bowl, stir the icing sugar with enough juice from the orange and added water to make a thin icing glaze then stir through pink colouring so you have a pink icing.



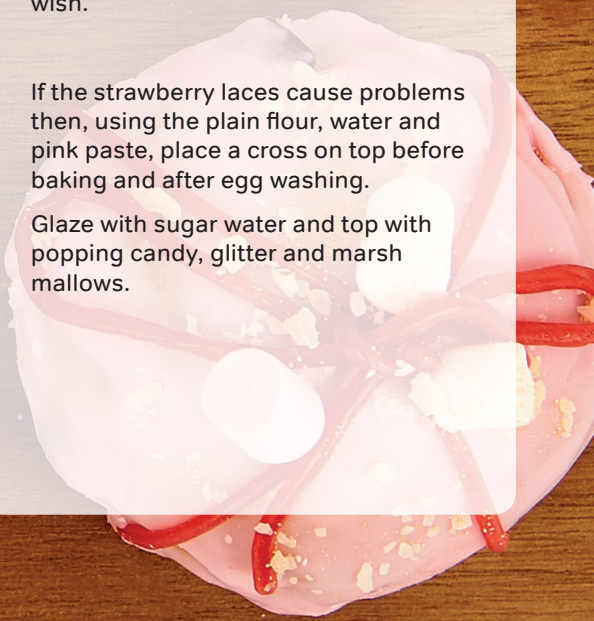
12. Remove the buns from the oven and cool on a wire rack.

13. Once cool glaze the buns with the pink icing and allow to set (there will be 8 coloured buns).

14. Tie the strawberry lace around the bun in a cross and into a bow on top. Scatter with popping candy and edible glitter. Add mini marshmallows if you wish.

If the strawberry laces cause problems then, using the plain flour, water and pink paste, place a cross on top before baking and after egg washing.

Glaze with sugar water and top with popping candy, glitter and marshmallows.





Keep the kids entertained this Easter
with exciting kids TV on demand
and thousands of episodes of their favorite shows
on 6 dedicated channels with the
NOW TV Kids Pass.

www.nowtv.com