

The best hot cross buns in Vancouver this Easter

Forget chocolate, On the Coast's food columnist says Easter is all about baked treats

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The hot cross buns at Beaucoup Bakery are made with brioche and ingredients from France. (Beaucoup Bakery)

It's time for hot cross buns to flood local bakeries, and On the Coast's food columnist Anya Levykh has been picking her favourites.

Levykh says hot cross buns became a traditional Easter treat in part because of their tell-tale cross on top, but also because they're made without dairy, which is forbidden during Lent.

Another little-known fact about hot cross buns is that they're supposed to protect against illness and shipwreck, and are a sign of friendship.

Here are Levykh's top three recommendations for hot cross buns in Vancouver.

Terra Breads

This bakery makes a big, traditional hot cross bun that features organic raisins, apricots and currants. It doesn't have as much spice as some other offerings, but it does have a delicious maple-lemon icing.

Bel Café

Bel Café's hot cross buns also lean towards the traditional, but offer a bit more spice than the Terra Breads option. They also feature currents and candied citrus.

Beaucoup Bakery

The fanciest of the three varieties, Beaucoup Bakery makes their hot cross buns with brioche, as well as currants, a pinch of spice, and candied orange and lemon peel sourced from France.

To hear the full interview, including tasting notes, listen to the audio labelled: 3 hot cross buns to try in Vancouver