

WELCOME TO THE HARBS COLLECTIVE EASTER TRAIL

2025



Brampton bunny woke up early on Easter morning, his little pink nose twitching with excitement. The sun was rising over Brampton Valley, and today was the day he was going to make his very special hot cross buns — the fluffiest, sweetest buns in the whole of Market Harborough!

He hopped into his cosy little kitchen and squeezed his fluffy soft ears into his special chefs hat. He opened his cupboard and gasped. “Oh no!” he squeaked. “I’m out of cinnamon! And raisins too! And where is my mixing bowl?”

Brampton’s ears drooped. How could he make hot cross buns without the right ingredients and tools? He peeked out of his little burrow, watching the valley wake up. Birds were singing, and the scent of fresh flowers danced on the breeze. But Brampton’s heart felt heavy.

“I can’t let my friends down,” he whispered to himself. He straightened his chefs hat, took a deep breath and set off across town to collect all the things he needed.

There are 38 bunnies hiding in town when you spot them, see if you can also help Brampton find all the ingredients and tools he needs to make his hot cross buns?

Keep a record of where you find each ingredient or tool below. When you find them all, return this form to a participating shop to be entered into our free prize draw - see details overleaf.

We’d love to see you having fun with these activities - tag us @harbscollective on facebook or instagram. Have fun!



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PARTICIPATING SHOPS

- Refill, Eco Village, 65 St Marys Rd
- The Paint Pottle, 65 St Marys Rd
- Dot & Dab, 48 St Marys Rd
- Randalls, Sullys Place
- George Halls Cycles, 10-12 Northampton Rd
- Monk & Sons, 11 Northampton Road
- Clarks Shoes, St Marys Place
- Duncan Murray, 10 Adam & Eve St
- The Attic, 14 Adam & Eve St
- JoJo Maman Bebe, 16 Adam & Eve St
- Insomnia Cafe, Adam & Eve St
- Church Street Antiques, 2 Church St
- Kitchen Range Cook Shop, 5 Church St
- Polkadot Gifts, 5 Church St

- Aldwinckles Cafe, 8C Church St
- Hambleton Bakery, 12 Church St
- Jacks For Women, 16 Church St
- Molly & Co Clothing, 22 Church St
- Gardners Cakery, 28 Church St
- Joules, 53 High St
- Mint Velvet, 48 High St
- Laura Lane Studios, 43 High St
- No 34, 34 High St
- In Heaven at Home, 30 High St
- WindowSill Plants, 10A Abbey St
- Barker Fleming Home, 5 Abbey St
- Daisy & Fox, 1 Abbey St
- USA Bites, 25 High St

- County Crafts, 24 High Street
- TopWok, 16 High St
- Anand Shoes, 67 High St
- White Company, 10 High St
- Leicestershire Craft Centre, 10a High St
- Kennys, 5 Coventry Road
- Willow & Wild, 2 Coventry Road
- Co-op, Coventry Rd
- Bluewave Fish Bar, 28 Coventry Rd
- Blend Coffee & Cakes, 20 Manor Walk

HOT CROSS BUN RECIPE

Ingredients

(to make approx 12) Hot Cross Buns

- 225 ml whole milk
- 500 g strong white bread flour
- 65 g caster sugar
- 8 g dried active yeast/fast action yeast
- 1/2 tsp salt
- 1 tsp ground cinnamon
- 1/2 tsp ginger
- 1/2 tsp nutmeg
- Zest of 1 orange
- 50 g unsalted butter (cold)
- 200 g raisins
- 2 medium eggs

Topping

- 30 g flour
- 30 ml water
- 1 tbsp apricot jam



Instructions

- Warm your milk in a pan until it's just steaming.
- In a bowl, add the flour, salt, cinnamon, ginger, nutmeg, sugar, yeast and orange zest - add in the butter and rub between your fingers so the mixture resembles breadcrumbs.
- To the bowl, add your warmed milk, and the eggs and raisins and mix it all together.
- Knead for 5-10 minutes until the mixture is smooth, elastic and springy to touch.
- Transfer to a clean but lightly oiled bowl, and cover the bowl with clingfilm. Leave to rise until doubled in size - usually takes 1-2 hours.
- Once risen, remove from the bowl and knead lightly on a floured surface to 'knock it back'.
- Split evenly into 12 balls (Mine weighed 98g each) and add on to a lined tray with about a centimetre gap between the balls.
- Cover with lightly oiled cling film, and leave to rise whilst your oven preheats to 200°C/180°C fan. I usually leave them 45-60 minutes!
- Once at the temperature - whisk together the flour and water, and carefully pipe on to form the crosses.
- Bake in the oven for 20 minutes until golden
- Once baked - brush lightly with apricot jam if you like them sticky and shiny and then leave to cool fully.



To enter into our free prize draw to win a family Easter hamper, drop your form into any participating shop or take a picture of your form and email it to claire@thepaintpottle.co.uk. Winner will be announced on Wednesday 30th April.

Name:

Tel:

Email: