

Hot Cross Buns

| Equipment | Ingredients |
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| Chopping board Sharp knife Baking dish Medium sized bowl Measuring cups and spoons Small saucepan Large bowl | 500g strong white bread flour ½ tsp salt 2 heaped tsp mixed spice 50g caster sugar 50g butter 200g mixed dried fruit 7g sachet easy-blend dried yeast 200ml milk 2 eggs |

What to do:

1. Pre-heat oven to 200°C
2. Tip the flour into a bowl and stir in the salt, mixed spice and sugar.
3. Rub in the butter with your fingertips. Stir in the dried fruit, then sprinkle over the yeast and stir in. Gently warm the milk so it is hot, but still cool enough to put your finger in for a couple of seconds. Beat with the eggs, then pour into the dried ingredients.
4. Using a blunt knife, mix the ingredients to a moist dough, then leave to soak for 5 mins. Take out of the bowl and cut the dough into 8 equal pieces.
5. Shape the dough into buns on a floured surface. Space apart on a baking tray, cover loosely with a tea towel, then leave in a warm place until half again in size. This will take 45 mins-1 hr 15 mins, depending on how warm the room is.
6. Mix the flour with 2 tbsp water to make a paste. Pour into a plastic food bag and make a nick in one of the corners. Pipe crosses on top of each bun.
7. Bake for 12-15 mins until risen and golden. Trim the excess cross mixture from the buns, then brush all over with honey or golden syrup. The buns will keep fresh for a day. After that they are best toasted and served with butter.