

Hot Cross Buns

Bun mixture

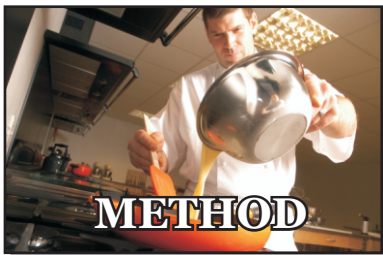
400g bread flour
12g yeast
200ml milk and water approx
100g butter or margarine
50g caster sugar
100g dries fruit (currants, sultanas)
2 eggs
1 tspn mixed spice

Bun wash

100g sugar
125g water

Cross mixture

100g flour
135ml water
15g sugar



Place the flour, sugar and butter in a bowl, rub in the butter using your finger tips then add the spice and dries fruit.

Make a well in the middle, mix the yeast, milk, water and egg in a bowl and gradually add to the dry ingredients to make a soft dough, you may not need all the liquid.

Turn out onto a lightly floured work surface and knead for about 10 minutes until smooth and elastic.

Cover the bowl with a cloth and leave to rise for about 1 1/2 hours in a warm room.

Turn the risen dough out on to a surface and knead for 2 - 3 minutes. Divide up into 12 -14 and shape each one into a round bun. Cover with a cloth and leave to rise until doubled in size approx 30 minutes.

Pipe crosses onto each bun and bake in a pre-heated oven for about 15 minutes until brown.

While the buns are baking make up the bun wash by dissolving the water and sugar over a gentle heat. As soon as the buns come out of the oven brush with the wash.