

HOT CROSS BUNS

Ingredients

4 cups bread flour
1 teaspoon salt
1 tablespoon mixed spice
 $\frac{1}{3}$ cup sugar
1 tablespoon dried yeast
 $\frac{3}{4}$ cup milk
3 tablespoons butter
 $\frac{3}{4}$ cup nearly boiling water
 $\frac{1}{2}$ cup sultanas
extra flour for kneading
extra flour, sugar and water for decorating

Special recipe notes

- ☺ Might appear to be difficult, but with dough hook, really quite easy.
- ☺ Well worth the effort.
- ☺ Buns cooked when makes hollow sound when tapped on the bottom
- ☺ Leave out spice & sultanas and lessen sugar for a plain bread bun.
- ☺ Leave off crosses to eat all year round.
- ☺ Change sultanas to dried apricots, cranberries or chocolate ... chocolate bits need to be chilled and kneaded in when making buns.



In electric mixer bowl place;

4 cups bread flour, 1 teaspoon salt, 1 tablespoon mixed spice. Stir in $\frac{1}{3}$ cup sugar, **1 tablespoon dried yeast.**

Melt together $\frac{3}{4}$ cup milk and **3 tablespoons butter.** Add $\frac{3}{4}$ cup of near boiling water. Add to dry ingredients with $\frac{1}{2}$ cup sultanas.

Beat with dough hook on high for approximately **5 minutes.**

Add a little extra water if needed to make a soft slightly sticky dough. Cover and let rise in warm place for **10 minutes** or until doubled in size.

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Tip onto floured board and knead briefly.

Divide into **15 or 16** even sized pieces. Knead each one until smooth and round.



Place into **lightly greased tin**. Cover and stand in warm place for **20 – 30 minutes** until buns have doubled in size.

Preheat oven to **200 °C**.

Blend together, $\frac{1}{3}$ **cup flour**, **1 tablespoon sugar** and $\frac{1}{4}$ **cup cold water**. Place in piping bag and pipe crosses on risen buns.



Bake for approximately **20 minutes** until browned and cooked.

Turn out onto cooling rack.

Dissolve **1 tablespoon sugar** in $\frac{1}{4}$ **cup boiling water**. Brush onto cooked buns.

