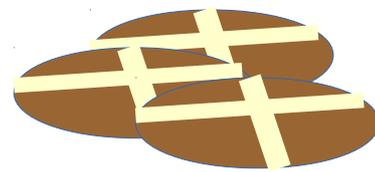


# Hot Cross Buns



## Ingredients

For the buns

300ml Milk

50g Butter

500g Strong bread Flour

75g Caster sugar

1 ½ TSP mixed spice

or

(1 TSP Cinnamon

½ TSP Nutmeg)

150g mixed dried fruit

50g mixed peel

## For the cross

5 TBSP water

75g plain flour

## For the glaze

1 TBSP golden syrup

Heat the milk in the microwave or a pan until it just reaches a boil. Add the butter and set to one side to cool.

In a bowl add all the dry ingredients for the buns and mix. Once combined make a well in the centre of the dry ingredients.

Once the milk and butter mixture is hand hot add it to the dry ingredients along with the egg. Mix well until you have a sticky dough.

Turn the dough out onto a well floured surface and knead for 5 minute until its stretchy and like elastic.

Place the kneaded dough into an oiled bowl and cover with oiled cling film Place in a warm place for 1 hour or doubled in size.

Once risen turn out onto a floured surface and knock it back. Return to the bowl and cover with cling film and leave for a further hour until doubled in size again.

Divide the dough into 12-15 and roll each into a ball on a floured surface. Place the balls onto trays lined with baking paper leaving room for the buns to expand while cooking.

Cover with a clean tea towel then leave again for another hour.

Heat the oven to gas mark 7 or 200c.

Mix the water and flour together for the cross adding 1 TBSP of water at a time to prevent it from becoming too runny, you need a thick paste, spoon into a piping bag. Uncover the buns and pipe a cross onto each.

Bake the buns on the middle shelf of the oven for 20 min until golden brown.

Once baked remove from oven and immediately brush with warm golden syrup.

Leave to cool then enjoy.