

Hot Cross Buns

Ingredients for the Bun:

- 250g Strong White Plain Flour
- 50ml Semi-Skimmed Milk
- 50ml Water
- 50g Dried Fruit, e.g. Currants, Sultanas, Cranberries, Mixed Peel
- 25g Caster Sugar
- 25g Butter
- 1 Packet (7g) Easy Blend Dried Yeast
- ½ Teaspoon Mixed Spice
- ½ Teaspoon Cinnamon Powder
- 1 Egg, Beaten



Please bring a container to take your hot cross buns home in.

Ingredients for the Cross:

- Plain Flour
 - Cold Water
- School will provide



Ingredients for Sugar Glaze:

- 30g Caster Sugar
- 30ml Water

Method:

1. Preheat the oven to 200°C or Gas Mark 6.
2. Weight out all ingredients accurately.
3. Place a small saucepan at the front of the hob, DO NOT turn on.
4. Add the milk and butter. Gently heat the milk with the butter on a low heat, until the butter has melted. DO NOT let the mixture boil.
5. Remove the saucepan from the heat and place on a pan stand.
6. To cool the mixture down, add 50ml of cold water.
7. Sieve the strong plain flour into a large bowl.
8. Add the yeast, dried fruit, sugar and spices (cinnamon and mixed spice), mix with a round bladed knife.
9. Crack the egg into a small bowl and beat with a fork.
10. Make a well in the middle of the dry mixture and add the egg. Mix with a round bladed knife.
11. Add the milk, butter and water mixture **A LITTLE AT A TIME**, mix in with a round bladed knife. **YOU MAY NOT NEED TO ADD IT ALL.**
12. Knead the dough for approximately 10 minutes on a lightly floured surface until smooth, do not add too much flour the dough is meant to be soft.
13. Shape into 4 or 6 round bun shapes.
14. Place on a baking tray, cover with oiled cling film and leave to prove in the grill compartment of the oven for 15 minutes.
15. Meanwhile make the glaze to go over the hot cross buns, this will be brushed onto the hot cross buns after they have been cooked. To make this glaze mix 30g of caster sugar with 30ml cold water. Place the mixture in a small saucepan, place at the front of the hob and heat gently to dissolve, simmer **gently** on a **low heat**.
16. To make the paste to pipe over your hot cross buns; mix plain flour and water. Pipe a cross over the hot cross buns once they have proved.
17. Bake in the oven for 15 minutes until golden and hollow sounding when you tap the bottom.
18. Brush the sugar and water glaze over the buns as soon as they come out of the oven.