

HOT CROSSED BUNS

You will need:

- ✓ 1 tsp. yeast
- ✓ 1 tsp plain flour
- ✓ 1 tsp sugar
- ✓ 1 CUP warm milk
- ✓ 4 CUP plain flour
- ✓ 1 tsp salt
- ✓ ½ tsp mixed spice
- ✓ 4 tbsp. margarine or butter
- ✓ 4 tbsp. sugar
- ✓ 4 tbsp. sultanas
- ✓ 2 tbsp. currants
- ✓ 1 egg
- ✓ ½ tsp CHIEF cinnamon

How to Prepare:

1. Combine first 4 ingredients. Stand aside in a warm place for about 10-15 minutes
2. Sift flour, salt and spices in a large bowl and rub in the margarine or butter
3. Add sugar and fruit, combine egg to the yeast mixture and to the flour mixture to make a soft dough
4. Place in a bowl, grease the top of the dough and allow to rise until double in size
5. Turn out on a lightly floured board, knead until smooth and elastic
6. Cut into 16 equal pieces and form each into rounds
7. Place ½" apart in a greased square baking tin. Let rise 15-20 mins
8. Bake in a hot oven for 15-20mins
9. Glaze with syrup. Dissolve 1 tbsp. sugar, and 1 tbsp. hot water
10. Make the cross with icing sugar dissolved with water and flavoured with lime juice. Use a plain small icing tube