

CHELSEA BUNS

Ingredients

425g STRONG BREAD FLOUR

1 pkt. INSTANT yeast

50g margarine

$\frac{1}{2}$ tsp. salt

50g caster sugar

250ml. milk

Filling

50g caster sugar

50g dried fruit

50g margarine

Glaze

1 tbsp caster sugar

1 tbsp milk

2 tbsp water

UTENSILS

baking tray

mixing bowl

plastic spatula

saucepan

measuring jug

plastic carrier bag

cooling tray

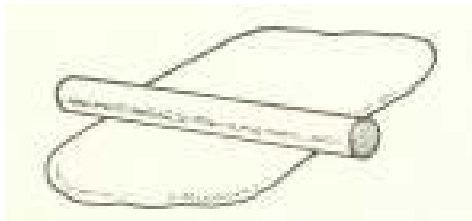
fish slice

rolling pin

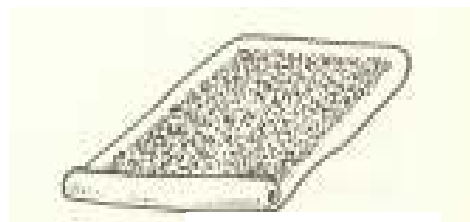
cook's knife

METHOD

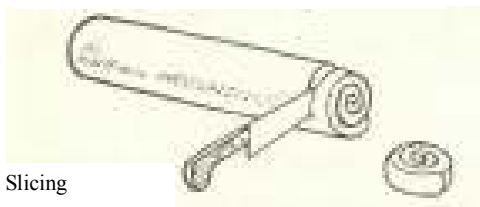
1. Prepare oven Gas mark 6, 400° F or 200°C.
2. Get out all ingredients and utensils, grease baking tray lightly.
3. Put flour, yeast, salt, caster sugar and margarine into the mixing bowl.
4. Rub the margarine into the flour.
5. Heat the milk in the saucepan until WARM. (Test with a clean finger.)
6. Pour the milk into the mixing bowl & mix thoroughly with a plastic spatula until the dough leaves the sides clean.
7. Tip the dough onto the bench and knead for 10 minutes (until it looks like a baby's bottom.)
8. Roll the dough into a large rectangle.
9. Spread the dough with the margarine, then sprinkle on the sugar & fruit.
10. Roll the dough up, like a swiss roll. Cut into even slices -about $1\frac{1}{2}$ cm thick.
11. Place the slices flat in rows on the baking tray.
12. Bake at the top of the oven for 15—20 minutes.
13. When cooked, glaze with the sugar glaze whilst still on the tray.
14. Cool on a wire cooling tray.HO



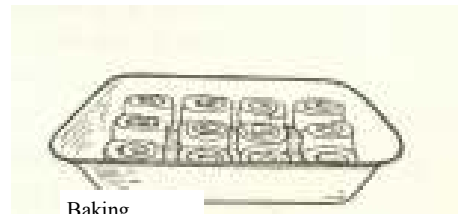
Rolling the dough



Spreading & sprinkling



Slicing



Baking

Try alternative fillings — apple and cinnamon ... or leave out the sugar and add grated cheese.