

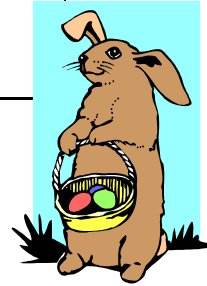
# HOT CROSS BUNS

## INGREDIENTS

400g STRONG bread flour  
1 pkt. instant yeast  
250ml milk  
1 tsp salt, 2tsp mixed spice  
50g margarine  
50g caster sugar  
50g dried fruit,  
Glaze; 2tbsp milk  
2tbsp sugar  
Crosses; 3tbsp flour,

## UTENSILS

1 flat baking tray  
1 mixing bowl  
1 plastic spatula  
1 plastic carrier bag  
1 pastry brush  
1 saucepan  
1 small basin  
1 wooden spoon



## METHOD

1. Light the oven Gas 7, 225°C or 450°F.
2. Grease the baking tray.
3. Place the flour, salt, spice, yeast, sugar, dried fruit and margarine into the mixing bowl. Rub the margarine in.
4. Heat the milk until WARM {do the finger test}
5. Pour the milk into the mixing bowl, mix thoroughly with the spatula.
6. When the mixture is smooth tip onto the bench and knead until very smooth {baby's bottom}
7. Divide the dough into ten equal pieces, knead each piece — remember sides to middle until smooth and round.
8. Place well apart on the baking tray, put inside the plastic carrier bag, and leave in a warm place until well risen.
9. Crosses — mix the 3tbsp flour with enough water to make a smooth consistency.
10. Using a teaspoon carefully draw a cross on each bun.
11. Cook for 15 — 20 minutes until golden brown.
12. Glaze; heat the milk and sugar gently in a saucepan, stir with a wooden spoon until the sugar dissolves, brush over the buns when they come out of the oven.
13. Remove the buns from the baking tray, put on the cooling tray.