

## ICED BUNS

### Ingredients

425g STRONG BREAD FLOUR  
1 pkt. INSTANT yeast  
50g margarine  
 $\frac{1}{2}$  tsp. salt  
50g caster sugar  
250ml. milk

### Icing

150g icing sugar  
colouring

### Utensils

baking tray  
mixing bowl  
plastic spatula  
saucepan  
measuring jug  
plastic carrier bag  
cooling tray  
fish slice  
sieve  
basin  
teaspoon

### METHOD

1. Prepare oven Gas mark 7, 425° F or 210°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. Divide the dough into 8 equal pieces.
9. Knead each piece until smooth (sides to middle.) Shape.
10. Place buns onto the baking tray & place the tray & buns in the plastic bag. Leave in a warm place until well risen (about  $\frac{1}{2}$  hour.) REMOVE the plastic bag.
11. Bake at the top of the oven for 10-15 minutes or until hollow when tapped.
12. Cool on a wire cooling tray.

Icing: Sieve icing sugar into basin. Add 2/3 drops of colouring carefully. Add water, 1 tsp at a time until the icing coats the back of the spoon. When the buns are cool, spread the icing on the top.