

HOT CROSS BUNS

(L.D'Lima)

Ingredients

4 cups plain flour
1 tsp salt
30g compressed yeast
1½ cup milk
½ cup sultanas
60g butter
¼ cup sugar
1 egg
½ tsp mixed spice
½ tsp cinnamon



METHOD

- ❖ Cream yeast with 1 teaspoon each of the sugar and flour, add lukewarm milk, mix well. Cover, stand in warm place 10 to 15 minutes or until mixture is frothy. Stir flour, salt, sugar and spices, rub in butter, add beaten egg, sultanas and yeast mixture, beat well.
- ❖ Cover bowl with clean cloth, stand in warm place 40 minutes or until dough doubles in bulk. Punch dough down, turn out on to floured surface, knead well until dough is smooth and elastic.
- ❖ Cut dough into three equal pieces, cut each piece into five, making 15 buns in all. Knead each into round shape. Put buns in lightly greased 18cm x 28cm lamington tin, stand in warm place 10 to 15 minutes or until buns reach top edge of tin.

Icing

- ❖ Sift 75g (½ cup) plain flour, mix to paste with 80ml (1/3 cup) water.
- ❖ Fill into small plastic bag with small hole cut across corner.
- ❖ Pipe crosses on each bun. Bake at 230°C for 15 to 20 minutes.
- ❖ Remove from oven, immediately brush with glaze made by dissolving 1 tablespoon sugar and 1 teaspoon gelatin in 1 tablespoon hot water.
- ❖ Cool buns on wire rack