



Hot cross buns

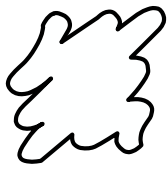


Ingredients



for buns:

500 g



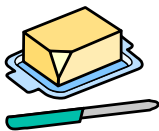
strong white flour

50 g



caster sugar

50 g



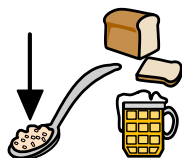
butter

200 g



mixed dried fruit

7 g

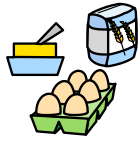


dried yeast

200 ml



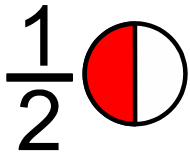
milk



Ingredients



for buns:



1/2



teaspoon



salt

2



2

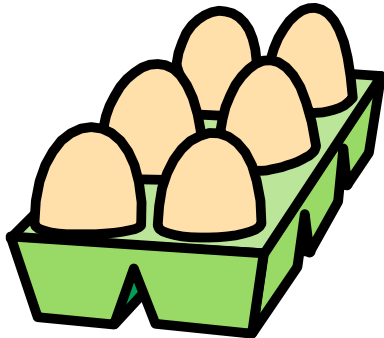
teaspoon



mixed

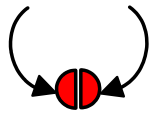
spice

2



2

eggs



+

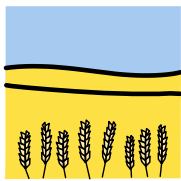


Making crosses and glaze:

3



3 tablespoon



plain

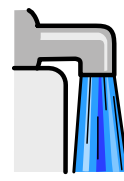


flour

2



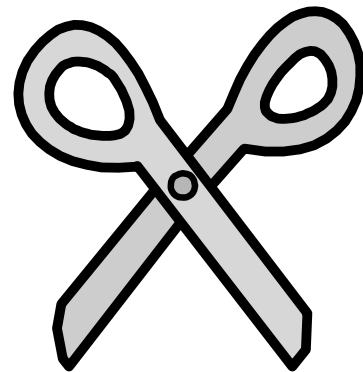
2 tablespoon of



water



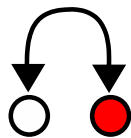
plastic food bag



scissors



honey



or



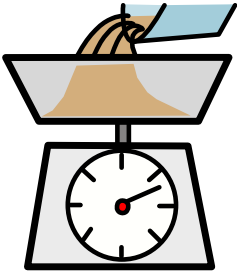
golden



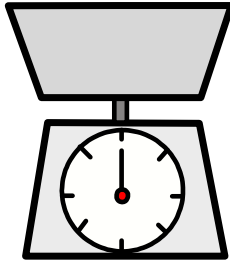
syrup



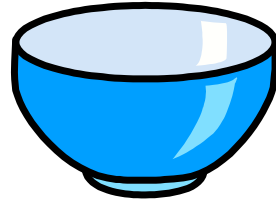
Equipment:



weighing



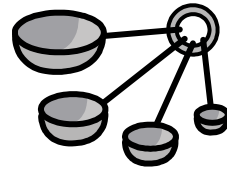
scale



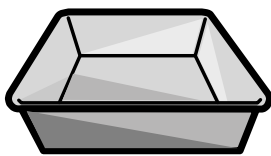
bowl



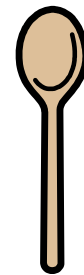
measure jug



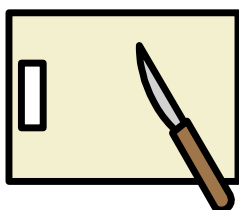
measuring spoons



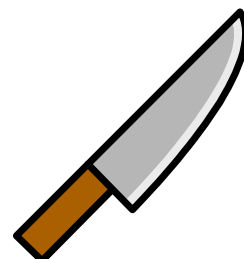
baking tray



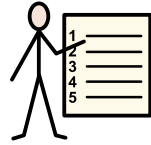
wooden spoon



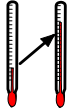
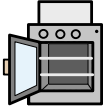
chopping board



knife



Method

1   220°C

1. Preheat oven to 220C.

2      +  





2. Mix flour, salt, mixed spice and sugar in a







bowl.

3     

3. Rub in the butter with your fingers.

4     +  

4. Stir in the mixed dried fruit and add yeast.

5       

5. Beat milk with eggs, pour into dried ingredients.

6    

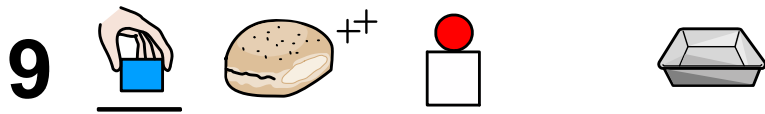
6. Mix all ingredients to a moist dough.

7   +   **8** = 

7. Take out dough and cut into 8 equal pieces



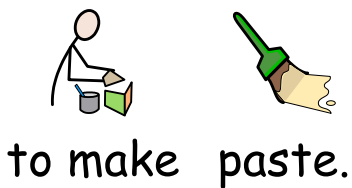
8. Shape the dough into buns.



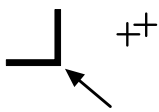
9. Put buns on a baking tray



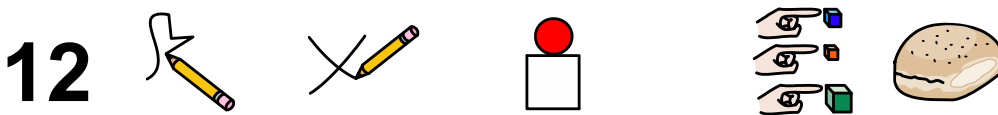
10. Mix the flour with 2 tablespoons of water



11. Pour paste into plastic food bag and cut one



of the corners.



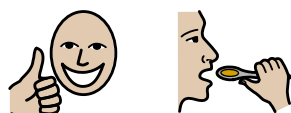
12. Draw crosses on top of each bun.



13. Put into oven and bake for 12 - 15



minutes



Enjoy eating!