

Hot cross buns

When the aroma of hot cross buns baking fills your kitchen with a delicious spicy fragrance, you will know all the effort put into making them yourself was well worthwhile and that you will never buy them from a supermarket again.

To make 12 buns you will need:

- 1lb 3oz (625g) strong white flour
- 1 tsp salt
- 2 tsp ground mixed spice
- Pinch cinnamon
- 1 ½oz (45g) butter – melted
- 3oz (85g) caster sugar
- Grated zest of one lemon
- 1 sachet dried yeast
- 1 free range egg – beaten
- 10 fl oz milk at blood heat
- 4oz (125g) mixed dried fruit

For the cross:

- 2 tbs plain flour & 1 tbs cold water

For the glaze:

- 2 tbs sugar & 2 tbs water cooked together until the sugar has dissolved.

Method:

- Sieve the flour, salt, mixed spice, cinnamon into a large warm bowl, the butter, sugar, lemon zest, yeast and dried fruit.
- Mix the beaten egg with the warm milk and work into the flour until you have a pliable elastic dough.
- Knead for about ten minutes on a floured surface, then place back into the bowl, cover with a clean cloth and leave in a warm place such as the airing cupboard until it has doubled in size, which will probably take an hour.
- Knock back the dough and knead for about five minutes before dividing it into 12 pieces and rolling them into balls. Place each one on a greased baking tray and return to a warm place for at least 45 minutes.
- While the buns are rising preheat the oven to 240°C/475°F or gas mark 8 and make the paste for the crosses by working the flour and water together and rolling it into ¼ strips to be placed on the buns just before baking.
- Bake for about 10 minutes or until they have turned a golden brown, remove from the oven and immediately glaze with the sugar and water.