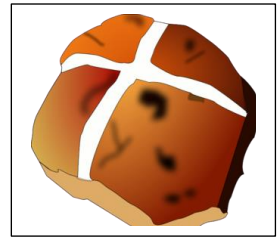


Hot Cross Buns



250g Strong White Flour



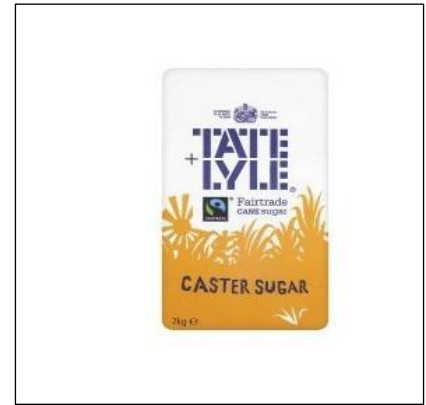
Add a Pinch of Salt



1 Teaspoon of Mixed Spice



2 Tablespoons Sugar



Mix together in a bowl



2 Tablespoons of Butter

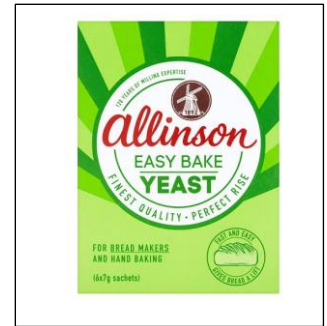


Rub the butter through fingertips to make a breadcrumb texture





Add 8 Tablespoons of Dried Fruit

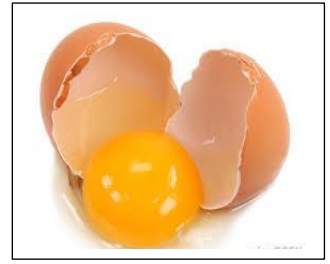


Add 1 Teaspoon of Dried Yeast

Add 100ml Warm Milk to the dry ingredients



Add 1 Beaten Egg



Mix all the ingredients into a dough and divide into 4 equal pieces. Shape into buns.

Place on a baking sheet and cover loosely with cling film. Leave in a warm place to rise – approx. 20 mins.

Mix 2 tablespoons of flour with some water to make a paste and add the cross on the top.

Cook for 10-15 minutes,
200C/Fan 200C/Gas 7

