



Hot Cross Buns

Riley's favourite Easter breakfast treat!



Ingredients

500g strong, white bread flour
50g caster sugar
50g butter, cubed
200g dried mixed fruit
7g sachet of easy-blend, dried yeast
200ml milk
2 eggs
2 heaped tsp mixed spice
 $\frac{1}{2}$ tsp salt

To decorate

3 tbsp plain flour
2 tbsp water
Honey or golden syrup

Equipment

Oven
2 mixing bowls
Measuring jug
Fork or whisk for beating
Blunt knife
Baking sheet
Cling film
Piping bag
Pastry brush

Method

1. Mix the bread flour, salt, mixed spice and sugar.
2. Rub in the butter using your fingertips and stir in the dried fruit.
3. Sprinkle the yeast over the mix and stir.
4. Carefully, warm the milk and beat this with the eggs. Then, add the dry ingredients.
5. Mix the ingredients until they form a moist dough and leave for 5 minutes.
6. Remove the dough from the bowl and cut it into 8 equal pieces.
7. Shape each piece into a bun and place on a floured surface. Then, place them on a baking sheet. Cover them loosely with cling film and leave in a warm place until they have grown about 50% bigger (anywhere between 45 minutes and 1 $\frac{1}{2}$ hours).
8. When they have risen, mix the flour with the water until it forms a paste. This will be make the cross decoration on top.
9. Put the paste into a piping bag. Pipe crosses on top of each bun.
10. Bake for 12–15 minutes until golden. Brush the honey or golden syrup over the top.
11. Enjoy warm or toasted with butter!

Makes approx. 8 hot cross buns.