

Hot Cross Buns

¼ cup lukewarm water
¾ cup warm milk
¼ cup butter, melted ****buns are sometimes dry. Try increasing butter*
1 egg
1 egg yolk
½ cup granulated sugar
3 ½ cup all purpose flour
½ tsp salt
2 tsp cinnamon
1 tsp nutmeg
¼ tsp ground cloves
1 Tbsp active dry yeast (one package)
½ cup currants
¼ cup chopped mixed peel

1. Combine water and 1 Tbsp of sugar. Sprinkle yeast over top. Let stand 10 minutes.
2. In large bowl, blend remaining sugar, flour, cinnamon, nutmeg, salt, cloves, currants and peel. Make a well in the centre.
3. In a small bowl, whisk together milk, butter, egg & yolk; pour into well in dry ingredients. Add yeast mixture. Using wooden spoon, stir until soft dough forms. Turn out onto lightly floured surface; knead for 8 minutes or until smooth and elastic.
4. Place in a greased bowl, turning to grease all over. Cover with plastic wrap. Let rise in a warm place until doubles (about an hour). Punch it down.
5. Shape into a 12" log. Cut into 12-15 even pieces. Form into buns. With a sharp knife, cut a cross into the top of each one. Place 2" apart on a baking sheet. Cover and let rise until an impression remains when the dough is poked (about 35 minutes).
6. Bake at 400°F for ~16 minutes until golden brown.

Yield: 12-15 buns

***make 3 or 4 times recipe for a big crowd