

Hot Cross Buns

1/4 cup lukewarm water

3/4 cup warm milk

1/4 cup butter, melted ****buns are sometimes dry. Try increasing butter*

1 egg

1 egg yolk

1/2 cup granulated sugar

3 1/2 cup all purpose flour

1/2 tsp salt

2 tsp cinnamon

1 tsp nutmeg

1/4 tsp ground cloves

1 Tbsp active dry yeast (one package)

1/2 cup currants

1/4 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*