



## Recipe of the Month- March 2008

### Hot Cross Buns

12 portions

#### Ingredients:

375ml	Milk	60g	Butter
4 x 250ml	Cake Flour	15ml	Mixed Spice
5ml	Cinnamon	5ml	Salt
65ml	Castor Sugar	10ml	Dry Instant Yeast
200ml	Raisins	1	Egg, whipped

#### Flour paste for crosses

125ml	Cake Flour
1ml	Castor Sugar
75ml	Water

#### Glaze

30ml	Milk
30ml	Castor Sugar

#### Method:

1. Preheat oven to 190°C. Heat the milk and the butter together until melted and let it cool down.
2. Sieve the flour, spices and salt together in a large mixing bowl. Add the sugar, instant yeast and raisins.
3. Stir in the cooled milk and butter as well as the egg. Knead for about 10 minutes until smooth. Place into a lightly greased bowl and cover with cling film, let the dough rest for 15 minutes.
4. Preheat oven to 190°C and grease a baking sheet.
5. Knock the dough down and cut the dough into 12, and shape them into balls. Place dough balls on a greased baking tray. Lightly cover and let it rest for about 10 minutes
6. Make the flour paste for the crosses: Mix the flour and sugar. Add enough water for a smooth paste. Pipe crosses on the balls with a piping bag with a small nozzle or if you have a steady hand, you can make the paste with a bit more water and make the crosses with a teaspoon, which also works brilliant.
7. Bake for 10-15 minutes in oven at 190°C.

For glaze: Heat the milk and sugar but without boiling it. Remove the balls for the oven and place it on a wire cooling rack and brush with glaze to make them sweet and shiny.