



# 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.