

## CHOC CHIP HOT CROSS BUNS

<i>Ingredients</i>	<i>Equipment</i>
1 Teaspoon Dry Yeast	Large, Medium and Small Mixing Bowl
$\frac{3}{4}$ Cup Milk, warmed	Small Saucepan
2 Teaspoons Caster Sugar	Chopping Board
2 Cups Plain Flour	Knife
$\frac{1}{4}$ Cup Cocoa Powder	Whisk
30 Grams Butter, chopped	Cup and Spoon Measures
1 Egg Lightly Beaten	Kitchen Knife
$\frac{1}{4}$ Cup Dark Choc Chip Bits	Snap lock plastic bag
	Dessert Spoon
	Lined Baking Tray
<b>CROSSES</b>	
$\frac{1}{4}$ Cup Plain Flour	
1 Teaspoon Caster Sugar	
Warm water to mix to a smooth paste	

### *What to do*

1. Get out all required equipment
2. Weigh and measure ingredients
3. Place the milk in the saucepan and warm, do not boil.
4. Place yeast and caster sugar in a medium size mixing bowl, carefully add the milk, whisk to dissolve the yeast. Cover with cling wrap. Set aside in a warm place for 10 minutes or until bubbles appear.
5. Cut butter into small pieces.
6. Beat egg gently in the small mixing bowl
7. Sift flour and cocoa into the large mixing bowl.

8. Rub the butter into the flour and cocoa mixture with finger tips.
9. Make a well in the centre.
10. Add yeast mixture and egg. Stir with a kitchen knife to combine. Then using your hands knead until it turns into dough, this may take a few minutes.
11. Drizzle a little oil in the bowl, roll the dough around the bowl. Cover with cling wrap. Set aside in a warm place for 1 hour or until doubled in size.
12. Knead the dough again onto a floured surface until smooth.
13. Add the choc chip bits, knead to combine.
14. Roll into 8 balls, place on lined baking tray.

## CROSSES

Combine the plain flour and caster sugar in a medium size mixing bowl. Add enough warm water to form a smooth paste. Do not make it too sloppy.

Spoon into the snap lock plastic bag.

Snip 1 corner from the bag, pipe crosses onto buns.

Bake in a 200° heat oven for 10 minutes. Reduce heat to 180° continue cooking for a further 20 minutes.