

HOT CROSS BUNS

<i>Ingredients</i>	<i>Equipment</i>
2 Cups Plain Flour	Large Mixing Bowl
1 Teaspoon Dry Yeast	Small Mixing Bowl
1 Pinch Salt	Measuring Cup
1 Teaspoon Sugar	Wooden Spoon
½ Teaspoon Cinnamon	Spoon & Cup Measures
¼ Teaspoon Mixed Spice	Saucepan
¼ Teaspoon Nutmeg	Oven Tray
225ml Milk	Piping Bag
½ Teaspoon Sugar	
15 Grams Butter	
½ Cup Mixed Dried Fruit	
Crosses	
¼ Cup Plain Flour	
1 Teaspoon Sugar	
Water to mix into a smooth paste	

What to do

1. Get out all required equipment
2. Weigh and measure ingredients
3. Place milk, ½ teaspoon sugar and 15 grams butter into a saucepan. Place on stove top and heat until the butter melts. Remove from heat and allow to cool.
4. Mix the flour, yeast, 1 teaspoon sugar, cinnamon, mixed spice, nutmeg and the mixed dried fruit into the large mixing bowl. Make a well in the middle.
5. Pour the cooled milk into the flour and mix with fingers until the dough becomes soft, adding more flour if it is too sticky.

6. Drizzle a little bit of oil in the bottom of the mixing bowl, cover with cling wrap and place in a warm place until it rises double in size.
7. Sprinkle a small amount of flour onto the bench. Knead the dough for a few minutes then divide into 8 pieces, roll and place in the lightly greased pan.
8. To make the crosses, mix $\frac{1}{4}$ cup plain flour , 1 teaspoon sugar and enough water to make a smooth paste. Pour into the piping bag and pipe a cross neatly onto each hot cross bun.
9. Place in a 200 degree oven for approximately 20-30 minutes.