

It's nearly Easter, time
for hot cross buns?.



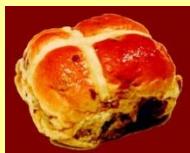
Ingredients

- 500g strong white bread flour
- $\frac{1}{2}$ tsp salt
- 2 heaped tsp mixed spice
- 50g caster sugar
- 50g butter , chopped into cubes
- 200g mixed dried fruits
- 7g sachet easy-blend dried yeast
- 200ml milk
- 2 eggs



Let's make hot cross buns!

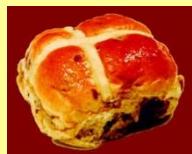
- 1) Next take off any jumpers / cardigans / fleeces.
- 2) Then wash your hands.
- 3) Heat oven to 220C/fan 200C/gas 7.



Here's what to do...

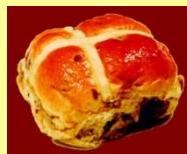
1) First, tip the flour into a bowl and stir in the salt, mixed spice and sugar.





2) Next, rub in the butter with your fingertips.



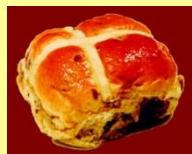


3) Then gently warm the milk so it is hot, but still cool enough to put your finger in for a couple of seconds.



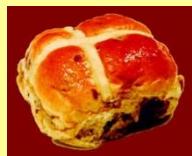
4) After that beat with the eggs and yeast, then pour into the dried ingredients with the dried fruit.





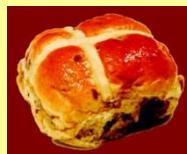
5) Next , using a blunt knife, mix the ingredients to a moist dough, then leave to soak for 5 mins.





6) After that take out of the bowl and cut the dough into 8 equal pieces.



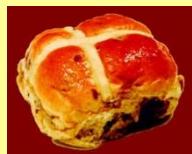


7) Then shape the dough into buns on a floured surface.



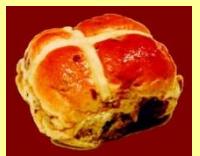
8) Space apart on a baking sheet, cover loosely with cling film, then leave in a warm place until half again in size. This will take 45 mins-1 hr 15 mins, depending on how warm the room is



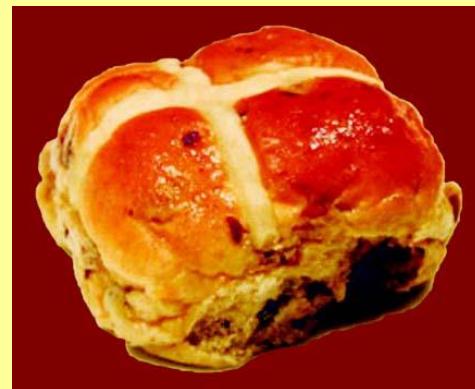


9) Then mix the flour with 2 tbsp water to make a paste. Pour into a plastic food bag and make a nick in one of the corners. Pipe crosses on top of each bun.





10) After that bake the buns for 12-15 mins until risen and golden.



11) Finally, enjoy your beautifully baked bun!

