



Hot Cross Buns

<p>Ingredients</p> <p>150ml milk 25g butter 250g Strong plain Flour $\frac{1}{2}$ tsp salt 40g caster sugar 1 sachet dried yeast 40g sultanas or currants $\frac{1}{2}$ tsp cinnamon or mixed spice 1 egg 1 dsp vegetable oil 35g plain flour</p> <p> Aim Higher Bring 2 tbsp apricot jam to glaze the buns.</p>	<p>Equipment</p> <p>All equipment is provided by school</p> <hr/> <p><u>** Remember to bring a container to take it home in **</u></p>
<p style="text-align: center;">Oven temperature : Gas 8 or 230° C or 210° C fan</p>	
<p><u>Method:</u></p> <ol style="list-style-type: none"> 1. Grease the baking tray and preheat the oven. 2. Boil milk, remove from heat and stir in butter to melt. Leave to cool. 3. Put the flour, salt, sugar, yeast, sultanas/currants and spice into a bowl. Make a well in the centre, pour in the warm milk and butter mixture, then add the egg. 4. Using a wooden spoon, mix well and bring everything together with your hands until you have a sticky dough. 5. The soft dough should then be kneaded for 10 mins. Cut the mix into 8 pieces and roll into bun shapes. Place on the tray and leave in a warm place to double in size. 6. Mix the plain flour with 2 tbsp water to make a thick paste, transfer to a piping bag and carefully pipe a cross on the top of each bun. 7. Bake for 10-15 mins- tap them underneath to see if they are cooked- they will sound hollow and be golden brown. 8. Cool on a wire rack. <p> Heat the apricot jam in a pan and sieve to remove any lumps. Using a pastry brush, glaze each bun.</p>	