

HOT CROSS BUNS RECIPE

INGREDIENTS

- 200ml milk
- 50g butter
- 450g cake flour
- 1 tsp salt
- 75g caster sugar
- 1 tbsp oil
- 7g sachet yeast
- 1 egg
- 75g safari cake mix
- 1 tablespoon ground cinnamon
- 1 teaspoon mixed spice

FOR THE CROSS:

- 1/2 a cup of flour
- 60ml water

FOR THE GLAZE:

- Brown sugar
- Warm water

Method:

Mix all the dry ingredients and raisins together .

Then whisk egg, butter with warm milk and pour it in the dry ingredients to form a dough.

Knead for 10 minutes and set it aside until it rise.

Divide the dough into 12 equal pieces and roll each into a ball.

For the cross ...

Mix flour and water to make a slightly running paste. .spoon it in a pipe

Pipe thin crosses onto the buns..put it into the oven for 20 to 25 minutes 180 degrees .

For the Glaze

Just add warm water and brown sugar and brush on top just after you remove from oven