

## HOT CROSS BUNS

### INGREDIENTS

<b>BUNS (Makes 14)</b>			
Group	Amounts	Ingredient	Method
1	500g 6g 9g 70g 30g 8g 5g	Plain Flour Salt Powdered milk Castor sugar Margarine (not Olive Oil blend) Dry yeast Mix spice	1. Using low speed, mix all ingredients until margarine is fully dispersed
2	300ml	Water	2. Add to Group 1 and mix approximately 15 minutes till dough is developed
3	100g 40g 20g	Sultanas Currants Mixed Peel	3. Add after the dough has been developed 4. Let the dough rest for 15 minutes 5. Cut into 14 pieces and make round bun shape 6. Let rise for approximately 30-35 minutes until double in size 7. Pipe cross on top of buns 8. Bake at 200°C for approximately 17 minutes 9. Glaze while hot

<b>CROSSES</b>			
Group	Amounts	Ingredient	Method
1	200ml 35g	Water Margarine (not Olive Oil blend)	1. Bring to boil
2	200g 2g	Plain Flour Salt	2. Sieve flour and salt, add to Group 1, cook thoroughly
3	200g	Walter	3. Place the cooked mass in a bowl, add water gradually and mix thoroughly 4. Store covered to prevent skinning. Can be stored overnight in refrigerator, add water to bring to piping consistency.

<b>BUN GLAZE</b>			
Group	Amounts	Ingredient	Method
1	200ml	Water	1. Bring to boil
2	60g 10g	Caster Sugar Gelatine	2. Blend well, add to Group 1, stir until dissolved
			3. A non-sticky glaze will result if the glaze is used hot, and the buns are glazed as soon as they are taken from the oven.