

HOT CROSS BUNS



INGREDIENTS

1.	200g	milk
2	500 g + 50 g	bread flour
3	40g	brown sugar
4	10g	salt
5	4 tsp	ground cinnamon
6	1 tsp	ground allspice
7	2 tsp	ground nutmeg
8	1 tsp	ground clove
9	1	egg
10	15g	dried yeast
11	50g	Soft butter
12	85g	currants, soaked in water overnight
13	85g	sultanas, soaked in water overnight
14	85g	raisins, soaked in water overnight



MATCH THE WORD AND THE PICTURE

MIX

KNEAD

BRUSH

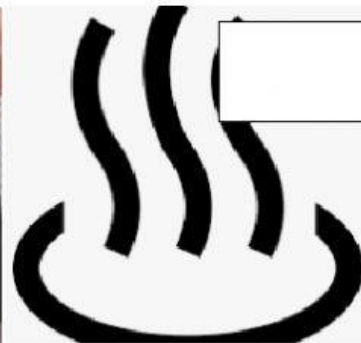
WARM

DRAIN

WHISK

ADD

BAKE



METHOD

FILL IN THE GAPS WITH THE CORRECT WORD



_____ flour, sugar, salt and spices in a bowl.

2. _____ the milk.



3. _____ together the milk, egg and yeast, and add to the flour

mixture.



4. _____ the dough for 5-10 minutes, until the dough is stretchy.



5. _____ the butter into the dough and knead for 10-15 minutes.



6. _____ the fruit and sprinkle the remaining 50 g flour over it.



7. _____ the fruit and the mixed peel to the dough slowly and mix



8. Put some flour onto your worktop and knead for about a minute.

9. Put the dough in a lightly greased bowl.

10. Leave the dough to rest in the bowl covered for an hour.

11. _____ the dough in the bowl for about 1 minute.



12. Leave it to rest, covered with the damp tea towel until risen by half. (about 2 hours)

13. Put more flour on your worktop and cut into 12 equal pieces.

Make into a ball. Cover the buns again and leave them to rest for 15–20 minutes.

14. Preheat the oven to 200°C (390°F).

15. Leave for 1-2 hours.

16.  _____ crosses. (75 gm flour, pinch salt and sugar, 65 gm water, 1 tbs oil)

17.  _____ top of buns with egg and then pipe crosses.

18.  _____ at 180 for 10-15 minutes.

19.  _____ with sugar syrup.