

Hot Cross Buns

https://www.youtube.com/watch?v=s59_b993hil (this video should help you)

Ingredients:

100ml warm (not hot!) milk
1tbsp sugar
1,5tsp dry yeast

Mix together and put aside to rise (you get: the yeast mixture)

625 g flour (white if possible)
1tsp salt
2tsp ground mixed spice (cinnamon, nutmeg, ginger, cloves)
80g sugar

Mix using a wooden spoon

Then add: the risen yeast mixture

Tbsp = table spoon = velika žlica

Tsp = tea spoon = čajna žlička

Also add:

175ml milk
1 egg

For the dressing you need:

75g flour
approx. 5tbsp water



Then mix well using a wooden spoon so that it becomes dough. Put some flour on the table, move the dough onto the table and knead well until you have a sticky dough.

Prepare a plastic canister (or glass) and coat it with oil. Then put the dough into the canister, cover it with clingfoil and let rise for 1 hour.

After an hour, move the dough back to the lightly floured work space and sprinkle some raisins (you can soak them in rum) or other dry fruit and knead into the dough.

Use your rolling pin to roll out the dough so that it is approximately 2-3 cm thick. Then make circles. Put the onto the baking tray, cover with a kitchen cloth and let rise for 1 hour.

Dressing: Mix 75g flour with about 5 tbsp water to make the paste for the cross – add the water 1 tbsp at a time, so you add just enough for a thick paste. Use the dressing to draw crosses onto the buns.

Bake for **15-20 mins** on the middle shelf of the oven, until golden brown **at 200°C.**

When it's baked, use the slightly heated honey or apricot jam to coat the buns. Enjoy 😊

Take a photo and send it to your teacher.

Want more? Take a look at the history of HCB: <https://www.youtube.com/watch?v=vLTyOHMk368>