



CHIPS Cookery Club

Recipe – Hot Cross Buns

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Ingredients Makes 10 buns

500g pack of white bread mix
50g butter or cooking margarine
50g caster sugar
50g mixed peel
85g currants
100ml milk
1 large egg
2 heaped tsp mixed spice

For the crosses
3 tbsp plain flour
2 ½ tbsp water
golden syrup to glaze

Equipment needed

Mixing bowl
Wooden spoon
Measuring spoons
Measuring jug
Baking tray
Knife
Pastry brush
Cling film

For the crosses
Small bowl
Spoon
Piping bag (plastic)
3-5mm plain nozzle



Put the bread mix in a bowl.



Rub in the butter until it resembles breadcrumbs.



Add the sugar.



Add the mixed peel.



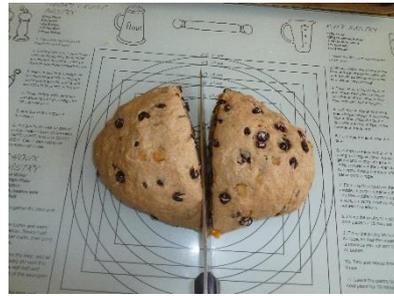
Add the mixed spice. Mix together.



Add the currants and mix well.



Measure the milk into a bowl and add 100ml of hot water.



Cut the dough in half. Roll into 2 sausage shapes.



Add one large egg.



Cut each shape into 5 equal pieces.



Mix together with a fork.



Roll each bun into a bun shape. Add oil to your hands if too sticky.



Add to the dry ingredients and stir to form a dough. Mix to a moist dough. Cover and leave for 5 mins.



Lightly brush 2 baking trays with oil. Space the buns apart on the trays.



Knead lightly on a board or clean table.



Cover with cling film and prove for 1hour



Mix 3 x 15ml spoons flour with 2½ tablespoons water until smooth.



Pipe crosses on the risen buns. Bake for 12-15 minutes at 200°C or Gas mark 7 until risen and golden.



Place in a piping bag with a 4 or 5mm plain tube. Alternatively cut a small piece from the end of the bag.



Brush the buns with golden syrup. They will keep fresh for a day and after that, are best toasted.