

Hot Cross Buns

Makes 12

Ingredients:

450g Strong Plain Flour – plus some extra for the crosses
2 x level tsp fast action dried yeast
200ml full fat milk
Good Pinch salt
1 x level teaspoon mixed spice
75g caster sugar
50g butter
1 x large happy egg
100g currants
Maple walnut syrup

Preheat the oven to 200C/400F/Gas6



Method:

- 1 In a large bowl, put in the flour, yeast, salt spice and currants.
- 2 Melt the butter, add to the milk, along with the beaten happy egg.
- 3 Slowly add this mixture to the dried ingredients in the bowl.
- 4 Knead until you have smooth dough. If too sticky add a little flour.
- 5 Knead till you have a smooth mixture.
- 6 Put in a bowl and cover with cling film – leave to rise in a warm place for an hour.
- 7 Shape the dough into 12 buns and place on a couple of greased baking trays, leaving some space between for them to rise again – leave for another 30/40mins
- 8 Meanwhile mix some on the strong flour with a little water – until you have a thick paste, use this to make your crosses on the top of the buns OR just make a cross on the top of them with sharp knife.
- 9 Bake in the oven for 15/20 mins
- 10 When cooled glaze with the maple walnut syrup

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