

# Hot Cross Buns

Workstation:2

## Equipment

Measuring cups  
Measuring spoons  
Whisk  
Chopping board  
Non slip Mat  
Knife  
Large bowl  
Small bowls  
Piping bag  
Baking trays

## Ingredients

3 cups self-rising flour  
½ tsp salt  
½ tsp cinnamon  
¼ tsp nutmeg  
¼ tsp ground cloves  
¼ cup diced dried fruit  
¼ cup raisins  
¼ cup of nuttalex  
5 tbsp sugar  
1 egg  
1 cup milk  
⅓ cup water  
½ cup of plain flour  
1 tsp gelatin

## Method

1. **Preheat** oven to 200° C
2. **Cover** a baking tray with baking paper
3. In a large bowl **combine** self-rising flour, salt, raisins, dried fruit and spices
4. **Add** butter, **rubbing** it into the flour mixture until it looks like crumbs.
5. In a small bowl **beat** egg and **mix** in 4 tablespoons of sugar.
6. **Add** egg and sugar mixture to flour mixture and just enough milk to form into a ball of soft dough.
7. **Knead** lightly on a floured surface
8. **Press** out to about 2 cm thickness and **cut** into about 10 buns.
9. In a small cup, **mix** together ½ cup plain flour and ⅓ cup water
10. **Pour** into a piping bag, **cut** the corner off and pipe a cross on top of each bun.
11. **Bake** for 12 to 15 minutes until golden brown.
12. **Dissolve** gelatin and 1 tablespoon of sugar in hot water.
13. **Remove** buns from the oven and **glaze**