

Hot Cross Buns (makes 8)

Ingredients:

- 350g Strong White Bread Flour
- 7g fast action yeast
- 2 tsp mixed spice (or cinnamon)
- 50g caster sugar (+ extra for glaze)
- 50g Butter
- 150g sultanas
- 150 ml milk
- 1 egg
- Orange
- Mixed peel

For the crosses: 3 tbsp plain flour

What we need to do:

- Heat the milk over a medium heat and add in the butter, stirring regularly,
- Weigh in and mix the strong flour, sugar and spice.
- Add in the yeast and mix.
- Make a well at the centre and pour in the milk/butter mix.
- Add a whisked egg and mix everything together.
- Mix into a soft dough and knead.
- Add the dough to an oiled bowl and cover with cling film. Allow to rise for 20+ minutes.
- Meanwhile, zest an orange.
- Once risen, knead into the dough, the sultanas, orange zest and mixed peel.
- Split the dough into 8 balls and place on a baking tray, patting down slightly.
- For the crosses, mix the plain flour with 2 tbsp of water in a clear plastic bag (sandwich bag). Snip the corner to create a piping bag and pipe on the crosses.
- Add to the oven for 15-20 minutes at 200C.
- Brush the buns with hot water mixed with sugar and allow to cool.



CHALLENGE

Have a go at home and get an adult at home to send your final photos to us here at Classroom Kitchen! We'd love to showcase the healthy eating happening across the UK! You can find us on Facebook at www.facebook.com/classroomkitchen or on Twitter (@ClassroomK). Use the hashtag: #CKCookAtHome