



They are the traditional Easter treats for Good Friday, spicy hot cross Easter buns eaten hot with butter or margarine and jam.

## Ingredients

3 ½ cups flour suitable for bread making  
1 Tablespoon active dried yeast  
¼ cup brown sugar  
1 teaspoon salt  
50g melted butter  
2 Tablespoons mixed spice  
1 cup mixed dried fruit  
¾ cup hot water  
½ cup cold milk

### *Pastry Crosses*

50g melted butter  
1 cup flour  
50 ml water

### *Glaze*

4 Tablespoons sugar  
3 teaspoons water

## Method

Dissolve yeast in warm water. When frothy, add the flour and other ingredients.

Knead for 10 minutes, adding more flour if the dough is too sticky.

Divide the dough into 15 pieces and shape each piece into a ball.

Place on a greased oven tray and cover.

Leave in a warm place for about ¾ of an hour until doubled in size.

Make pastry crosses by mixing the melted butter and flour, then adding the water to make a stiff dough.

Roll into a long thin strip and cut into suitable lengths.

Brush one side with beaten egg then gently press the crosses onto the rolls, egg side down.

Bake at 220°C for about 20 minutes until golden brown.

Boil glaze ingredients together for one minute.

Glaze immediately after the buns are removed from the oven. These can be eaten cold but are delicious served hot.

Cut in half and butter each side.

Each half can be toasted on both sides before buttering and serving.