



Hot Cross Buns

Ingredients:

2 envelopes active dry yeast (2 1/2 tsp)
1/2 cup very warm water
1/2 cup salted butter
2/3 cup evaporated milk
1/2 cup granulated sugar
1 tsp salt

2 large eggs
1 cup dried fruit (raisins, currants, dates)
4 1/2 cups sifted bread flour
1/4 tsp ground cinnamon
1/4 tsp ground nutmeg

Instructions:

Add yeast to warm water in a large stand mixer bowl; the water should be comfortably warm to the touch. Stir 5 minutes until dissolved. Melt butter and remove from heat. Add sugar, stir to combine, then mix in milk and salt, stirring until the sugar dissolves. Combine this mixture with the yeast. Beat eggs in a small bowl, reserving 2 tablespoons and covering them to prevent drying out. Add the remaining eggs to the yeast mixture. Sift 2 cups of flour and whisk in spices. Attach a dough hook to the mixer and gradually add flour to the yeast mixture, mixing on low speed until a soft, sticky dough forms. Add an additional 2 cups of flour, continue to mix until the dough is sticky but manageable. Transfer to a floured surface and knead in dried fruits until the dough is smooth and elastic, about 5 minutes. Place the dough in a greased bowl, turn to coat, cover with a towel, and let sit in a warm, draft-free location for 1 hour or until doubled in size. Punch down the dough and place it on a floured surface. Divide into two halves, then split each half into 16 balls. Arrange 16 balls in a 9x9x2 inch pan, spray with oil, cover, and allow to rise until doubled. Brush with reserved egg and bake at 350°F for 20-30 minutes, or until golden. Allow to cool and decorate with lemon vanilla glaze in a cross pattern.

Glaze:

1 cup powdered sugar

4 tsp milk

1/4 tsp lemon extract

1/4 tsp vanilla extract

Mix glaze ingredients until smooth and creamy. Put in a piping bag or Ziplock bag and clip off the end to create a circular tip. Pipe icing in a cross pattern on rolls.

“Hot cross buns are traditionally served on Easter. Make it a tradition at your house this year!” -

Tammy