

Hot Cross Buns

Recipe Pictured on Page 61

2 ENVELOPES ACTIVE DRY YEAST (2 1/2 TSP.)
1/2 CUP VERY WARM WATER
1/2 CUP (1 STICK) BUTTER OR MARGARINE
2/3 CUP EVAPOR. MILK
1/2 CUP SUGAR
1 TSP. SALT
2 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

Sprinkle yeast into very warm water in large bowl. (Water should be comfortably warm when dropped on wrist) Stir until yeast dissolves.

Melt butter or margarine in small saucepan, take off heat, add sugar, stir well then add milk and salt. Stir until sugar is melted. Add to bowl with yeast.

Beat eggs in small bowl; set aside 2 tbsp to use later for brushing tops. Add rest of eggs into yeast mix. Cover the extra egg so it won't gloss over. Whisk in spices.

Sift 2 cups of flour over yeast mixture to make a soft sticky wet dough. Now put 2 cups flour in sifter and gradually add it to the bowl until the dough is sticky but workable.

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Turn out onto lightly floured pastry cloth or board; knead in dried fruits. Continue kneading until smooth and elastic, about 5 minutes (set timer)

Place in greased bowl; turn to coat all over with oil, cover with clean towel in a warm place away from draft 1 hour or until double in bulk.

Punch dough down; turn out on lightly floured pastry board. Halve the dough. Each half should be divided into 16 pieces and rolled into balls. Place 16 balls in a 9x9x2 pan. Spray tops with cooking oil spray and cover until double in size.

Brush rolls with egg and place in 350-degree oven for 20-30 minutes or until golden brown. Cool and ice with cross pattern with Lemon vanilla glaze.

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 piping bag or Ziplock bag and clip off end to make a circle shaped tip. Pipe icing cross pattern on rolls.