HOT CROSS BUNS
This recipe makes 12 buns

Equipment
large bowl  baking tray
measuring spoons  wooden spoon
measuring cups

Dry Ingredients:
500 grams (3 1/3 cups) untreated/ bread making flour
2 1/2 teaspoons bread improver  2 teaspoons salt
3 tablespoons sugar  1 rounded tablespoon dry yeast
1 tablespoon cinnamon  3 teaspoons mixed spice
1 cup sultanas  1 cup fruit medley

Liquid Ingredients
500 ml very warm water  1 sachet instant porridge (stir into the water)
1 tablespoon cold pressed oil  1 egg (for glaze later)

Method
1. Line a baking tray with baking paper

2. Mix all the dry ingredients together including the fruit. Make a well.

3. Pour in three quarters of the liquid, stirring the liquid thoroughly so that porridge does not remain at the bottom. Pour in the oil and mix the dough thoroughly. Add enough of the remaining liquid to make a moist, stiff dough. Place some cling wrap on top of the dough.

4. To speed up the rising, fill a larger bowl or basin with hot water and place your bowl of dough in it. Leave to double in size.

5. When doubled in size, remove cling wrap and and turn dough out onto a floured board. Shape into a smooth ball. Divide the dough into quarters. Divide each quarter into 3 equal pieces. Roughly shape each piece into a ball.
6. Starting with the first piece you shaped, shape once more into a smooth ball by bringing the outside edges into the centre and expelling any stale carbon dioxide by pushing on it. Place smooth side uppermost on the tray.

7. Brush with egg glaze (beaten egg & water mixed together) and pipe on cross mix (flour and water mix). Allow the buns to double in size.

8. Preheat the oven to 200°C. Cook the buns for approximately 25-30 minutes. When cooked and golden, turn onto a cooling rack and brush with glossy glaze.

**Glossy glaze:**

Place 2 tablespoons of icing sugar into a bowl. Add 1 teaspoon of boiling water and mix thoroughly. Add a second teaspoon of boiling water and mix once more. You are aiming for a clear and syrupy mixture. Keep adding boiling water and mixing until this is achieved.