

The Traditional Incarnation Recipe for Hot Cross Buns

In a large bowl, mix together the following:

- 3 cups flour
- 1 envelope Quick Rise yeast
- ½ tsp salt
- ¼ cup sugar
- 1 tsp cinnamon
- ¼ tsp ground nutmeg
- ¼ tsp ground cloves or all spice
- ½ cup raisins, currants or candied peel
- 2 lemon rinds, grated

Over medium heat, warm until hot to the touch (125-135 degrees F):

- 1 cup milk
- ¼ cup water
- ¼ cup butter or margarine

Stir the liquids into the dry ingredients and add

- 1 egg
- Up to 1 cup additional flour to make a soft dough.

Mix together until dough pulls away from sides of the bowl

Turn dough onto a floured surface and knead for 5 minutes. Cover, let rest for 10 minutes. Divide dough into 12 or more pieces and shape into smooth balls. Place seam-side down, 2 inches apart on a greased baking sheet. Cover and let rise in a warm place for 50 minutes, until doubled in size.

Slash tops to form a cross. Brush with a mixture of:

- 1 egg yolk and
- 1 Tbsp water

Bake at 375° for 10-12 minutes. Cool on rack

Make a thin icing:

- 1 cup icing sugar
- 1-2 Tbsp water or milk

Spoon icing on buns to form a cross

Please join us on Good Friday and share your baking with the community!

