

# GWEN'S HOTCROSS BUNS



✕ *By Food lovers recipes*

## GWEN'S HOTCROSS BUNS

Ek weet hierdie deeg maak heerlike hot cross buns.

Rich sweet yeast dough – very nice

2 litres milk

225 g sugar

450 g melted butter

3 – 4 packets dry yeast

2, 450 g cake flour

20 g salt

450 g eggs

60 g syrup/honey

Heat milk with sugar and butter. Mix dry yeast with flour and salt. Add warm milk mixture, eggs and honey to the flour and form into elastic dough using extra flour if needed.

Shape into buns en leave to prove till double its size. To make crosses on top:

Mix 100g flour with 15ml milk to form a piping consistency.

Pipe it over the buns just before you put it in the oven.

As soon as the rolls comes out of the oven:

Glaze

dit dan met die vlge om dit lekker glans te gee:

1 1/3 cup icing sugar

1 1/2 tsp. finely chopped lemon zest (opsional)

1 tsp. lemon juice

1-2 Tbsp milk

Method:

To make sticky buns, roll dough out flat and spread with a

mixture made from butter melted into little milk with sugar. Sprinkle with cinnamon and raisins. Roll up into a sausage and slice like a bread. Arrange rounds tightly in a tin and prove till risen to at least double its size. Bake till brown. Boil milk with fair amount sugar and some butter and pour over buns as they come out of oven. Voila!

Source: Gwen Smith