

# ANNE'S HOT CROSS BUNS



**TRIED & TESTED**  
By Food lovers recipes



## ANNE'S HOT CROSS BUNS

1  $\frac{1}{2}$  cups water

75 ml sunflower oil

1 medium egg, beaten

4 cups all-purpose flour

1  $\frac{1}{2}$  tablespoons sugar

2 teaspoons salt

2 teaspoons dry yeast

2 teaspoons cinnamon powder

$\frac{1}{2}$  teaspoon nutmeg

1 cup raisins

### Cross:

3 tablespoons flour

$\frac{1}{2}$  tablespoon castor sugar

2 tablespoons water

Mix and drizzle crosses on buns.

Method to mix buns.

Mix in breadmaker. Divide dough into 12 pieces. Shape, flatten lightly.

Glaze the buns with milk. Allow to rise for 30 minutes in a

warm place or place hot water bottle under baking pan and cover. Put the cross on.

Bake in a pre-heated oven to 190 °C for 18 – 20 minutes.

Recipe posted by Anne Jackson Majoor

First Photo: Anne Jackson Majoor

Second Photo: Chantal-Bby C Maart