



Recipe for HOT CROSS BUNS

INGREDIENTS:

- $\frac{3}{4}$ cup warm water
- 1 tablespoon active dry yeast
- $\frac{1}{3}$ cup sugar
- 1 cup warm milk
- $\frac{1}{2}$ cup butter, melted
- $1\frac{1}{4}$ teaspoon salt
- 3 eggs
- 4-5 cups all-purpose flour
- 1 cup dried currants
- $\frac{1}{2}$ tsp ground mace
- $\frac{1}{2}$ tsp vanilla



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FROSTING:

- $1\frac{1}{2}$ cups powdered sugar
 - 2 tablespoons butter, softened
 - 1-2 tablespoons milk
 - $\frac{1}{2}$ tsp. vanilla
- Combine all ingredients and mix well until smooth.

(continued)

Print the recipe cards and cut out along the dotted lines. make sure to get a grown-up's permission before trying out these recipes!





Recipe for HOT CROSS BUNS

DIRECTIONS:

Preheat oven to 375 degrees F. In a small mixing bowl, pour in warm water, and sprinkle the yeast and a pinch of sugar on top. Stir to dissolve and let stand until foamy, about 10 minutes. In a large bowl combine the remaining sugar, milk, butter, salt, eggs and 1 cup of the flour. Beat hard for 1 minute. Add the yeast mixture, currants, mace, vanilla and 1 cup more flour. Beat until well-mixed, about 1 minute.



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DIRECTIONS:

Add the remaining flour, half cup at a time, until a soft dough forms. Turn the dough out onto a lightly floured work surface and knead until soft, smooth and springy, about 3 minutes. Push back in any fruit that falls out during kneading. Place the dough in a deep, greased bowl, turn once to coat the top and cover with plastic wrap. Let rise at room temperature until doubled in bulk, 1-1 1/2 hours

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DIRECTIONS:

Gently deflate the dough. Turn the dough out onto a floured work surface.

Grease or line a baking sheet with parchment.

Divide the dough into 2 equal portions. Roll each portion into a 10-inch log and cut into 9 equal portions.

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Form each portion into a round bun, and place each bun about 1 1/2 inches apart on the baking sheet.



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DIRECTIONS:

Let rise, uncovered, until doubled in bulk, about 30 minutes.

With a sharp knife, cut a cross no more than 1/2-inch deep in the surface of each bun.

Bake 15-20 minutes, or until buns are browned and sound hollow when tapped.

Cool on racks for about 5 minutes.

With a tip of a butter knife or a small spoon, fill in crosses with white frosting.

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