

# Hot crossed buns



**Categories:** Buns

**Yield:** 24 buns

## Ingredients

Amount	Ingredients	Preparation
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### Yeast mixture

1	cup <b>milk</b>	
1/2	cup <b>water</b>	hot
2	tbsp <b>sugar</b>	
1 1/2-2	tbsp <b>dried yeast</b>	
2	cup <b>flour</b>	

### Wet

75-100 g	<b>butter</b>	softened
1/2	cup <b>sugar</b>	
1	unit <b>egg</b>	

### Flavouring

1	tsp <b>salt</b>	
1-1 1/2	tbsp <b>mixed spice</b>	
1/2	tsp <b>grated nutmeg</b>	
1	tsp <b>vanilla essence</b>	
1	cup <b>sultanas</b>	
2	cup <b>flour</b>	
1	cup <b>flour</b>	

## Instructions

Mix yeast mixture in a large bowl and leave for a short time until the yeast starts working. Add first 2 cups of flour, mix, cover and leave in a warm place to rise until double (about 1 hour).

Blend wet ingredients in a small bowl, then add flavourings and mix.

Add this and the second 2 cups of flour to yeast mixture, and mix.

Knead (for about 10 minutes), adding extra flour (perhaps as much as another cup) as necessary.

Form into about 24 buns in a roasting dish. Cover with cling film (and possibly tea-towel), and rise for 2 hours in a warm place.

Bake at 220°C for approximately 10 minutes.