

Christmas Morning Crown

US Measurements

Ingredients

- 2 cups all-purpose flour
- .25 ounce (2 1/4 teaspoons) sachet dried instant yeast
- 1/2 teaspoon salt
- 6 ounces butter, chopped
- 1/2 cup warm milk
- 1 egg, beaten
- 1/3 cup brown sugar
- 2 teaspoons mixed spice
- 1/4 cup chopped mixed peel
- 1/2 cup mincemeat
- 1/3 cup raisins
- 3 tablespoons apricot jelly (optional)
- 1/2 cup powdered sugar, sifted
- 1 1/2 tablespoons lemon juice

Preparation

1. Line a large baking tray.
2. Sift flour into a large bowl, add yeast and 1/2 teaspoon salt. Add 3 tablespoons butter and cut in with a pastry blender or rub in with your fingers, until the mixture looks like coarse breadcrumbs. Add the milk and egg and mix to form a dough.
3. Place in a greased bowl, cover with plastic wrap, and leave for 1 hour in a warm place until doubled in size.
4. In a small bowl, beat remaining butter and sugar with a wooden spoon until combined. Add spice, mixed peel, raisins, and fruit mincemeat; stir to combine.
5. Punch down the dough to expel air, knead briefly, then roll out on a floured surface to form a 12-inch x 9-inch rectangle. Spread the fruit mixture over the dough with a spatula, leaving a 1-inch border along the sides. Roll up along the long side to form a log, then cut into 9 equal size pieces.
6. Place slices, cut side up, on the baking tray so it forms a circle with the slices just touching. Cover with a clean tea towel and leave to rise in a warm place for 1 hour or until slightly risen. (Once risen, you can cover the crown and chill overnight, then bring back to room temperature before baking).
7. Preheat oven to 350°F. Bake the crown for 20 minutes or until golden.
8. Place jelly in a small bowl, heat for about 20-30 seconds in the microwave and then brush onto the warm rolls.
9. In a small bowl, mix the icing sugar with enough lemon juice to form an icing thin enough for drizzling, then drizzle over the slightly cooled crown.
10. Serve warm or at room temperature.
11. Makes 9 scrolls.