

"Shirley" Goodness Hot Cross Buns

(2 pages)

by Angie Ouellette-Tower

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1 package of yeast
1/2 cup water
1/2 cup milk
1/3 cup butter
1/3 cup sugar
1 egg
1 teaspoon salt
3 1/2 to 4 cups flour (bread flour is the best, all-purpose flour will work though)
1 1/2 teaspoons cinnamon
2/3 cups currants

Step 1: Mix the water & milk and then melt the butter in that mixture (allow to cool for 5 minutes).

Step 2: Place the egg and melted butter/milk mixture in the bottom of the bread-machine pan.

Step 3: Pour 3 1/2 cups of flour on top of the ingredients from step 2 into the bread-machine pan.

Step 4: Make a well in the middle of the flour and add the sugar and yeast.

Step 5: Sprinkle the salt and cinnamon around the edge of the ingredients in the pan.

Step 6: Set your bread machine on the "Dough" setting and start.

Step 7: Once the bread machine has mixed your dough for a few minutes - then add in the currants.

Step 8: Once the bread machine has completed the "dough" function your dough should have risen.

Step 9: Divide the dough into 2 equal portions and on a lightly floured surface - roll out one portion at a time (about 1/2 inch thick)

Step 10: Butter the rolled out dough and sprinkle a little sugar and cinnamon over the surface and then roll.

Step 11: Cut the rolled dough into 8 pieces.

Step 12: Repeat steps 10 & 11 with the second half of the dough

Step 13: Place the cut pieces in a parchment lined cake pan or pie pan - cut side down (you will need a total of 2 pans - 8 buns in each pan).

Step 14: Allow the buns to rise for 1 hour in a warm place (my mother-in-law always covers the pan with a damp cloth that has been dampened with very warm or hot water). You will see how much the buns have risen.

Step 15: Bake in a preheated oven 375 degrees for 20 to 25 minutes.

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Glaze

1 tablespoon butter

1 to 2 tablespoons cream or milk

1+ cup powdered sugar

1 teaspoon vanilla extract

Using an electric mixer combine all ingredients - NOTE: you might need to add a little extra powdered sugar to get your desired thickness.

While the buns are still warm - spread a thin layer of glaze on the top of each Hot Cross Bun.

Final step - once they are cool to the touch - Pipe a glaze cross on the top of each bun.

Serve immediately and ENJOY!!

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