



Ingredients

Buns

- 1 tsp dried yeast
- 1/4 cup sugar (50g)
- 4 cups plain flour (600g)
- 1 1/2 cups lukewarm milk (375g)
- 1 tsp salt
- 1 tablespoon mixed spice
- 1 tablespoon cinnamon
- 60g butter
- 1 egg
- 1-2 cups sultanas/fruit cake mix

Crosses

- 1/2 cup plain flour, extra
- 1/3 cup water

Glaze

- 1 tbsp sugar, extra
- 1 tbsp hot water
- 1 tsp gelatine

Method

1. Lightly grease 18x28cm lamington tin.
2. Cream yeast with 1 teaspoon each of the sugar and flour, add milk and mix well. Cover and stand in a warm place 10 to 15 minutes or until mixture is frothy.
3. Sift flour, rub in butter, add sugar, salt and spices, egg, sultanas and yeast mixture, and knead lightly to ensure ingredients are thoroughly mixed.
4. Place dough in a lightly oiled bowl, cover with plastic wrap and clean cloth and stand in a warm place for 40 minutes or until dough doubles in bulk.
5. Punch dough down, turn out onto a floured surface and knead well until smooth and elastic.

6. Cut into 3 equal pieces then cut each piece into 5, making 15 buns in all. Knead each into a round shape. Preheat oven to 220C. Put buns on tin and stand in a warm place for 10 to 15 minutes or until they reach the top edge of the tin.
7. Make paste by mixing 1/2 cup extra plain flour and 1/3 cup water, fill a piping bag and pipe a cross on each bun. Bake for 10 to 15 minutes.
8. Remove from the oven and immediately brush with glaze made from heating extra sugar, hot water and gelatine in a saucepan and simmering for 1 minute. Cool buns on a wire rack.