LET'S CELEBRATE SPRING WITH A SPECIAL BREAD DONATION!

HOT CROSS BUNS



Every now and then you just want to mix it up a bit. And I know our food bank partners will be thrilled with a little something extra.

Our next donation, April 4th, just happens to fall on Easter Sunday. But our special bread selection, hot cross buns, is actually secular. The buns pre-date Christianity and were at the time, a nod to the seasons and the vernal equinox. Itching to try something new? Let's celebrate Spring with Hot Cross Buns.

HOW IT WORKS:

- This donation can be **in lieu of or in addition to** the Community Loaves donation
    - Yes, you can still donate Honey Oat Pan Loaves (and we want you to, the food banks need and want that bread)
    - Yes, you can donate hot cross buns too! Or you can choose not to participate in the special donation
    - Yes, you can donate the special bread donation only and sideline your Honey Oat Pan Loaves to the 3rd Sunday in April.

- What's Involved?
    - **Select a Hot Cross Bun recipe** – Experienced CL Bakers Paula vanHaagen and Gerry Betz give high praise to…
        - Jeffrey Hamelman's – "Traditional English Hot Cross Buns", found in his book titled, "Bread – A Baker's Book Of Techniques and Recipes"
        - http://www.wildyeastblog.com/hot-cross-buns/ - this recipe is inspired by the former
        - You will see a few posts on the FB page, Instagram page with other trial runs. Choose something that speaks to you.

        - Select the inclusions you would enjoy. I just completed a test batch with Bow Hill Dried blueberries instead of currants. Very tasty with my homemade candied orange. Itching to do a sour cherry version with candied lemon too. (Remember all ingredients need to be on the label.)
        - Play with your flour, my test was a combination of Central Millings T65 Organic Artisan Baker's Craft and Cairnspring Mills Organic Skagit 1109. I was quite happy with the flour performance.
        - This is a free range assignment, choose a recipe/recommendation that interests you!
    - **Practice bake** and share the spoils with friends and family, or freeze for future donation
    - **Create a label** for your rolls – The label must list all ingredients used. A sample is included below. **Donations that are not labeled will not be donated!**
        - Share a pack of Avery labels amongst yourselves
        - Fancy or plain – the label can be as simple as an address label, ingredients only or you can use our logo/bug to jazz it up.
        - Sample label components below
        - Logo included below
    - **You can use your CL bags** for the rolls. **Package in units of 6, 8 or 10 your choice.**
    - **Check-in your special donation** online, the same way you check in the loaves. There will be an additional spot. So you can check in both CL Loaves and CL Hot Cross Buns
- Take pictures and if you are sharing on Social Media
    - @Community_Loaves
    - #breadertogether #communityloaves #hotcrossbuns #donationSunday #bread4All

Enjoy and happy Spring!

Katherine

LABEL COMPONENTS – 1, 2, 3:

1. Logo choice:





2. Say Something Nice:

We're Celebrating Spring With Hot Cross Buns, Please Enjoy!

3. LIST ALL INGREDIENTS:

Ingredients: Flour, Sugar, Milk, Butter, Egg, Yeast, Salt, Spices (allspice, cinnamon, nutmeg, ginger), Dried Fruit (currants, candied orange peel, candied lemon peel)

PUT IT ALL TOGETHER - EXAMPLE!

Community Loaves

We're Breader Together

We're Celebrating Spring With Hot Cross Buns, Please Enjoy!

Ingredients: Flour, Sugar, Milk, Butter, Egg, Yeast, Salt, Spices (allspice, cinnamon, nutmeg, ginger), Dried Fruit (currants, candied orange peel, candied lemon peel)