

HOT CROSS BUNS

- 2/3 cup dried currants or raisins
- 3 - 4 cups whole wheat flour
- 2 T SAF yeast
 - 1 t cinnamon
- 3/4 cup milk
 - 1/2 cup oil
- 1/3 cup sugar or honey
 - 1 t salt
- 3 eggs
- 1 slightly beaten egg white



Directions

Cover currants/raisins with very hot water, let stand 10 minutes. Drain well, set aside. In Bosch mixer bowl (with dough hook attached) combine 2 cups flour, yeast and cinnamon. In a pan, heat milk, oil, sugar or honey and salt until warm (115 degrees). Add to the dry mixture in the Bosch bowl, mix on speed 1 for 15 seconds. Allow to sponge in bowl for 15 minutes. Mix in eggs, one at a time. Add currants and enough of the remaining flour to make a soft dough. Knead on speed 2 until the gluten is developed (5 to 7 min). Remove dough from bowl and shape into a ball. Place in greased bowl, turn once to grease top. Cover with plastic wrap and let rise in warm place until doubled in bulk (about 1 1/2 hr) Punch down. Cover and let rise another 10 min. Divide into 18 pieces. Form smooth balls. Place on greased baking sheet 1 1/2 inches apart. Cover, let rise until double (30 to 45 minutes). Cut shallow cross in each. Brush tops with egg white. Bake in preheated 375 degree oven for 12- 15 minutes. Remove from baking sheet. Allow to cool. Use frosting (recipe below) to make a “cross” on the bun

Frosting: Combine: 2 T milk, 1 cup sifted powdered sugar and 1/2 t vanilla. Add extra milk or water to get a good pouring consistency for the frosting. Place the frosting in a small plastic sandwich bag, clip the corner and use the baggie to squeeze the frosting over the buns in a cross shape