

Hot Cross Buns I



Rated: ★★★★★

Submitted By: LITSTER5

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Prep Time:

20 Minutes

Cook Time:

20 Minutes

Ready In: 3 Hours

30 Minutes

Servings: 12

"An Easter tradition, these lightly sweetened cinnamon yeast buns feature tender little currants strewn throughout. An egg yolk wash gives these buns a browned, glossy finish, making a canvas for the namesake cross, a painting of milk and sugar icing."

INGREDIENTS:

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|---|------------------------------|
| 3/4 cup warm water (110 degrees F/45 degrees C) | yeast |
| 3 tablespoons butter | 3/4 cup dried currants |
| 1 tablespoon instant powdered milk | 1 teaspoon ground cinnamon |
| 1/4 cup white sugar | 1 egg yolk |
| 3/8 teaspoon salt | 2 tablespoons water |
| 1 egg | 1/2 cup confectioners' sugar |
| 1 egg white | 1/4 teaspoon vanilla extract |
| 3 cups all-purpose flour | 2 teaspoons milk |
| 1 tablespoon active dry | |

DIRECTIONS:

1. Put warm water, butter, skim milk powder, 1/4 cup sugar, salt, egg, egg white, flour, and yeast in bread maker and start on dough program.
2. When 5 minutes of kneading are left, add currants and cinnamon. Leave in machine till double.
3. Punch down on floured surface, cover, and let rest 10 minutes.

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