

Hot Cross Buns

Ingredients

- 2 packages active dry yeast, or 2 cakes compressed yeast
- 1/3 cup water
- 1/3 cup milk, scalded
- 1/2 cup salad oil or melted shortening
- 1/3 cup sugar
- 3/4 tsp salt
- 3 1/2 to 4 cups sifted enriched flour
- 1/2 to 1 tsp cinnamon
- 3 eggs, beaten
- 2/3 cup currants

Frosting

- 1 egg white, slightly beaten
- 3/4 cup sifted confectioners' sugar

Instructions

1. Soften active dry yeast in warm water, or compressed yeast in lukewarm water.
2. Combine milk, salad oil, sugar, and salt; cool to lukewarm.
3. Sift together 1 cup of the flour and the cinnamon; stir into milk mixture.
4. Add eggs; beat well.
5. Stir in softened yeast and currants.
6. Add remaining flour (or a little more or less to make a soft dough).
7. Cover with damp cloth and let rise in warm place till double, about 1 1/2 hours.
8. Punch down. Roll or pat out to 1/2 inch on lightly floured surface.
9. Cut in rounds with a 2 1/2-inch biscuit cutter; shape into buns.
10. Place on greased baking sheet about 1 1/2 inches apart.
11. Cover and let rise in warm place till almost double, about 1 hour.
12. If desired, cut a shallow cross in each bun with sharp scissors or knife.
13. Brush tops with egg white.
14. Bake in moderate oven (375°) about 12 minutes, or till done.
15. Add confectioners' sugar (about 3/4 cup) to the remaining egg white; use this as a frosting

Hot Cross Buns

Here's the good, old-fashioned way to plump, tender, spicy buns—

2 packages active dry yeast
or 2 cakes compressed yeast
 $\frac{1}{3}$ cup water
 $\frac{1}{3}$ cup milk, scalded
 $\frac{1}{2}$ cup salad oil or melted
shortening
 $\frac{1}{3}$ cup sugar
 $\frac{3}{4}$ teaspoon salt
 $3\frac{1}{2}$ to 4 cups sifted enriched flour
 $\frac{1}{2}$ to 1 teaspoon cinnamon
3 beaten eggs
 $\frac{2}{3}$ cup currants
• • •
1 slightly beaten egg white
Sifted confectioners' sugar

Soften active dry yeast in warm water or compressed yeast in lukewarm water. Combine milk, salad oil, sugar, and salt; cool to lukewarm. Sift together 1 cup of the flour

and the cinnamon; stir into milk mixture. Add eggs; beat well. Stir in softened yeast and currants. Add remaining flour (or a little more or less to make a soft dough). Cover with damp cloth and let rise in warm place till double (about $1\frac{1}{2}$ hours). Punch down. Roll or pat out to $\frac{1}{2}$ inch on lightly floured surface. Cut in rounds with $2\frac{1}{2}$ -inch biscuit cutter; shape in buns. Place on greased baking sheet about $1\frac{1}{2}$ inches apart. Cover and let rise in warm place till almost double (about 1 hour). If desired,

Cover

cut shallow cross in each bun with *sharp* scissors or knife. Brush tops with egg white. Bake in moderate oven (375°) about 12 minutes, or till done. Add confectioners' sugar (about $\frac{3}{4}$ cup) to the remaining egg white. Use this as a frosting for piping crosses on warm buns. Makes about 2 dozen.