

Hot Cross Buns

The Tampa Tribune

Ingredients

Buns

- 5 1/2-6 cups all-purpose flour
- 1/3 cup sugar
- 2 pkg. active dry yeast or rapid rise
- 1 tsp. ground cinnamon
- 1/2 tsp. salt
- 1/4 tsp. ground allspice
- 1/4 tsp. ground nutmeg
- 1 cup evaporated milk
- 1/2 cup water
- 1/3 cup butter, cut into pieces
- 2 eggs
- 1 cup imported chopped or snipped pitted dates
- 1/2 cup chopped mixed candied fruits
- 1 egg white, lightly beaten

Powdered Sugar Frosting

- 1 1/2 cups sifted powdered sugar
- 1-2 Tbsp evaporated milk
- 1 1/2 tsp vanilla extract

Instructions

Buns

1. In a large bowl, combine 2 cups flour, sugar, undissolved yeast, cinnamon, salt, allspice, and nutmeg.
2. Heat milk, water, and butter until very warm (120-130°F).
3. Gradually add the warm liquid to the dry ingredients; beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally.
4. Add 2 eggs and 1/2 cup flour; beat 2 minutes at high speed.
5. With a spoon, stir in enough remaining flour to make a soft dough.
6. Knead on a floured surface until smooth and elastic, about 6-8 minutes.
7. Place in greased bowl, turning to grease top. Cover; let rise in warm place until doubled in size, about 45-60 minutes. *(With fast-acting yeast: cover kneaded dough and let rest on floured surface 10 minutes, then proceed with recipe.)*
8. Punch dough down. Remove dough to floured surface. Knead in dates and candied fruits.

9. Divide dough into 18 equal pieces; shape into balls. Place balls on 2 greased baking sheets.
10. Cover; let rise in warm place until doubled, 30-45 minutes.
11. Brush egg white over rolls.
12. Bake at 375°F for 15-20 minutes or until done.
13. Remove from pans; let cool on wire racks.
14. Drizzle or pipe Powdered Sugar Frosting onto each roll to make a cross.

Powdered Sugar Frosting

1. In a small bowl, combine powdered sugar, evaporated milk, and vanilla extract. Stir until smooth.

HOT CROSS BUNS

THE TAMPA TRIBUNE

5½-6 c. all-purpose flour
1/3 cup sugar
2 pkg. active dry yeast
or rapid rise
1 tsp. ground cinnamon
½ tsp. salt
¼ tsp. ground allspice
¼ tsp. ground nutmeg
1 c. evaporated milk
½ cup water

1/3 c. butter, cut
into pieces
2 eggs
1 c. imported
chopped or snippe
pitted dates
½ c. chopped mixed
candied fruits
1 egg white, lightl
beaten

Powdered Sugar Frosting, recipe follows:

In large bowl, combine 2 c. flour, sugar, undissolved yeast, cinnamon, salt, allspice and nutmeg. Heat milk, water and butter until very warm (120-130 degrees F.)

Gradually add to dry ingredients; beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add 2 eggs and $\frac{1}{2}$ c. flour; beat 2 minutes at high speed. With spoon, stir in enough flour to make soft dough. Knead on floured surface until smooth and elastic, about 6-8 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place until doubled in size, about 45-60 minutes. (With fast-acting yeast, cover kneaded dough.

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Let rest on floured surface 10 minutes. Proceed with recipe.)

Punch dough down. Remove dough to floured surface. Knead in dates and candied fruits. Divide dough into 18 equal pieces; shape into balls. Place balls on 2 greased baking sheets. Cover; let rise in warm place until doubled, 30-45 minutes.

Brush egg white over rolls. Bake at 375 degrees for 15-20 minutes or until done. Remove from pans; let cool on wire racks. Drizzle or pipe Powdered Sugar Frosting onto each roll to make a cross. Recipe for frosting over.

POWDERED SUGAR FROSTING:

1½ cups sifted powdered sugar
1-2 tablespoons evaporated milk
1½ teaspoon vanilla extract

In small bowl combine above. Stir until smooth.