

Hot Cross Buns

Makes 18 buns; total time 70-90 min

4 $\frac{3}{4}$ to 5 $\frac{1}{2}$ cups all-purpose flour
1/3 cup sugar
1 $\frac{1}{2}$ teaspoons ground cinnamon
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{4}$ teaspoon ground nutmeg
2 packages dry yeast
 $\frac{3}{4}$ cup milk
 $\frac{1}{2}$ cup water
 $\frac{1}{4}$ cup butter
3 eggs, at room temperature
8 ounces dry fruit: chopped mixed peel,
and/or snipped pitted dates, and/or
chopped dates and/or raisins and/or
currants

1 egg white, lightly beaten with 1
tablespoon water



1. In large bowl, combine 1 $\frac{1}{2}$ cups flour, sugar, cinnamon, salt, nutmeg and undissolved yeast.
2. Heat milk, water and butter until hot to touch (125° to 130° F). Gradually add to dry ingredients; beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and $\frac{1}{2}$ cup flour; beat 2 minutes at high speed, scraping bowl occasionally. With spoon, stir in enough additional flour to make soft dough (2 $\frac{3}{4}$ to 3 $\frac{1}{2}$ c). Knead on lightly floured surface until smooth and elastic, about 6 to 8 minutes. Place dough in greased bowl; cover. Let rise in warm, draft-free place until doubled in size. Punch dough down; proceed with recipe.
3. Punch dough down; turn out onto lightly floured surface. Knead in fruit. Divide dough into 18 equal pieces; form into smooth balls. Place balls on greased baking sheets, 2 inches apart, or in 2 greased 8-inch square baking pans. Cover; let rise in warm, draft-free place until doubled in size, about 30 minutes.
4. Brush with egg white mixture. Bake at 375° F for 20 minutes or until done. Remove from pans and cool on wire racks. Drizzle or pipe vanilla frosting on rolls to make a cross.

Vanilla frosting:

1 $\frac{1}{2}$ cups sifted confectioners' sugar,
1 to 2 tablespoons milk and
 $\frac{1}{2}$ teaspoon vanilla extract

Stir together then pipe onto rolls