Giant Hot Cross Buns (Bread Machine Recipe)

The Tampa Tribune

Makes about 1 1/2 pounds

Ingredients

Bread

- 1/4 cup water (70°F)
- 1/4 cup evaporated milk
- 1 egg
- 1 1/2 Tbsp sugar
- 2 Tbsp butter or margarine
- 1/4 tsp salt
- 1/8 tsp ground allspice
- 1/8 tsp ground nutmeg
- 2 cups bread flour
- 1 1/2 tsp bread machine yeast
- 1/3 cup imported chopped/snipped pitted dates
- 3 Tbsp chopped mixed candied fruits

Powdered Sugar Frosting

- 1/2 cup sifted powdered sugar
- 1-2 tsp evaporated milk
- 1/4 tsp vanilla extract

Instructions

Bread

1. Measure all ingredients except dates, candied fruits, and frosting into the bread machine pan in the order that the bread machine manufacturer suggests.
2. Process on the sweet bread or dried fruit/nut cycle. If the machine does not have these cycles, use the basic cycle on the highest crust setting.
3. Add dates and candied fruits at the signal, or 5-10 minutes before the last kneading step ends.
4. Remove baked bread from pan and cool on a wire rack.
5. Drizzle or pipe frosting on bread to make a cross.

Powdered Sugar Frosting

1. Combine powdered sugar, evaporated milk, and vanilla extract in a small bowl.
2. Stir until smooth.

GIANT HOT CROSS BUNS **THE TAMPA TRIBUNE**
BREAD MACHINE RECIPE

¼ c. water (70 degrees)
¼ c. evaporated milk
1 egg
1½ TB. sugar
2 TB. butter/margarine
¼ tsp. salt
1/8 tsp. ground allspice
1/8 tsp. ground nutmeg
2 c. bread flour
1½ tsp. bread machine yeast
1/3 c. imported chopped /snipped pitted dates
3 TB. chopped mixed candied fruits
powdered Sugar Frosting: Receipe Follows.

BREAD MACHINE RECIPE:
Measure all ingredients except dates, candied

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fruits and frosting into bread machine pan in the order that the bread machine manufacturer suggests.

process in sweet bread or dried fruit/nut cycle; if machine does not have these cycles, use basic cycle on highest crust setting. Add dates and candied fruits at the signal or 5-10 minutes before the last kneading step ends. Remove baked bread from pan; cool on wire rack. Drizzle or pipe frosting on bread to make a cross.

(About 1½ pounds.)

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GIANT HOT CROSS BUNS, CARD NUMBER 2
BREAD MACHINE RECIPE

POWDERED SUGAR FROSTING:

½ cup sifted powdered sugar
1-2 teaspoons evaporated milk
¼ teaspoon vanilla extract

Combine above in a small bowl. Stir until smooth.

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