

Speedy Hot Cross Buns

Ingredients

- 1 package hot-roll mix
- 1 egg
- 2 Tbsp soft butter or margarine
- 2 Tbsp golden seedless raisins
- 2 Tbsp chopped mixed candied fruits and peels
- 1/3 cup sugar
- 1 tsp cinnamon
- 1/2 tsp nutmeg

Instructions

1. Using only 3/4 cup warm water, soften yeast as directed on hot-roll-mix package.
2. Beat egg in mixing bowl; add softened yeast, butter, raisins, and fruits and peels.
3. Stir sugar and spices into roll mix. Add to yeast mixture; mix well.
4. Cover with damp cloth and let rise in warm place till double (about 1 hour).
5. Turn out on lightly floured surface and knead until smooth.
6. Shape into 12 buns. Place on lightly greased baking sheet.
7. Cover and let rise until almost double (about 45 minutes).
8. Using sharp scissors (or knife), snip top of buns to form shallow cross.
9. If a glaze is desired, brush with 1 slightly beaten egg mixed with 1 Tbsp water.
10. Bake in moderate oven (375°) about 15 minutes or till done.
11. Cool slightly; fill crosses with Confectioners' Icing. Makes 1 dozen.

Confectioners' Icing

- 1 cup sifted confectioners' sugar
 - Sufficient top milk or cream to make spreading consistency
 - Dash of salt
 - 1/2 tsp vanilla
1. Add sufficient top milk or cream to sifted confectioners' sugar to make of spreading consistency.
 2. Add dash of salt and vanilla. Mix well.

Speedy Hot Cross Buns

Hot-roll mix gives a head start to these fragrant, airy puffs—

- 1 package hot-roll mix
- 1 egg
- 2 tablespoons soft butter or margarine
- 2 tablespoons golden seedless raisins
- 2 tablespoons chopped mixed candied fruits and peels
- $\frac{1}{3}$ cup sugar
- 1 teaspoon cinnamon
- $\frac{1}{2}$ teaspoon nutmeg

Using only $\frac{3}{4}$ cup warm water, soften yeast as directed on hot-roll-mix package. Beat egg in mixing bowl; add softened yeast, butter, raisins, and fruits and peels. Stir sugar and spices into roll mix. Add to yeast mixture; mix well. Cover with damp cloth and let rise in warm place till double (about 1 hour). Turn out on lightly floured surface

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Confectioners' Icing: Add sufficient top milk or cream to 1 cup sifted confectioners' sugar to make of spreading consistency. Add dash of salt and $\frac{1}{2}$ teaspoon vanilla.

