

Hot Cross Bun

Yield: 2 1/2 dozen

2 packages active dry yeast
(1/4 oz. each)

1 1/2 cups warm skim milk

1/2 cup sugar

1/4 cup softened butter or
margarine

1 Tsp vanilla

1 Tsp salt

1/2 Tsp ground nutmeg

6 1/2 to 7 cups all-purpose
flour

4 eggs

1 cup dried currants (the
traditional English choice)
or raisins

Glaze:

2 Tblsp water

1 egg yolk

Icing:

1 cup confectioner's sugar

4 Tsp milk or cream

Dash of salt

1/4 Tsp vanilla

Heat the skim milk to 110-115°. In a large mixing bowl, dissolve the yeast in the warm milk. Add the sugar, butter or margarine, vanilla, salt, nutmeg, and 3 cups of the flour. Beat until smooth. Add the eggs, one at a time, beating the mixture well after each addition. Stir in the dried fruit and enough flour to make a soft dough.

Turn out onto a floured surface and knead until smooth and elastic, about 6 to 8 minutes. Place in a greased bowl and turn over to grease the top. Cover with a damp towel or plastic wrap and let rise in a warm place until doubled in size (about 1 hour).

Punch the dough down and shape into 30 balls. Place on lightly greased baking sheets. Cover and let rise until doubled (about 30 minutes). Using a sharp knife, cut a cross on the top of each roll. Beat the water and egg yolk together and brush over rolls. (You'll probably have more than you need; you may discard the unused glaze.) Bake at 375° for 12 to 15 minutes.

While the buns are baking, make the icing by combining its four ingredients. Stir until smooth, adjusting the sugar and milk to make a mixture that flows easily.

When the rolls are done, remove from the oven and cool on wire racks. Drizzle icing over the top of each roll following the lines of the cut cross. Serve while the rolls are still warm.