



## Ingredients for Fruit Buns

500g Flour,  
Pinch salt,  
60g unsalted butter,  
30g yeast,  
60g sugar,  
225ml warm milk,  
1 egg.  
1 teaspoon of mixed spice.  
125g mixed dry fruit.

## Cross Mixture

Mix together  $\frac{1}{4}$  cup plain flour and 3 tablespoons of cold water until smooth. Use for the cross on the fruit buns.

## Bun Wash

Boil together 1 cup of sugar and 1 cup of water to a light syrupy consistency.

Brush over the buns while still hot, place on wire racks to cool.

## Method

Sift the flour, mixed spice and salt into a large metal bowl.

Add the butter and rub into the flour, until it looks like breadcrumbs.

Make a well in the centre of the flour and add the yeast and sugar.

Crack the egg into a medium metal bowl and whisk the milk into the egg.

Add to the flour, gradually work into a dough. Knead until smooth.

Leave covered in a warm place to double in size.

Work the mixed fruit carefully into the dough.

Divide the dough into 16 equal pieces, mould into balls. Place onto a lightly oiled tray.

Rest in a warm spot to double in size.

Make cross pattern on buns. Bake at 220 for 15 minutes.