

# NO YEAST HOT CROSS BUNS - FRUIT OR CHOC CHIP

## WHAT YOU NEED: FRUIT BUNS

- 4 cups S.R Flour
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1 teaspoon ground cloves
- 1 cup brown sugar
- 1 cup mixed fruit
- 1 cup coconut cream/or thickened cream
- 1 cup soda water

## UTENSILS

- |                       |             |
|-----------------------|-------------|
| Large bowl            | Small bowl  |
| Wooden spoon          | Sieve       |
| Metal knife           | Spatula     |
| Baking tray           | Metal spoon |
| Measuring cups/spoons |             |

## CHOC CHIP

Replace nutmeg, cloves and mixed fruit with -

- 2 tablespoons cacao
- 1 cup choc chips



ALLERGIES/INTOLLERANCES: Gluten - gluten free flour will be used.

## WHAT TO DO: FRUIT BUNS

1. In a large bowl, sift together S.R Flour, cinnamon, nutmeg and cloves.
2. Add sugar and fruit, stir to mix.
3. Add coconut cream and soda water and mix until a soft dough forms.
4. Turn out to lightly floured bench and knead gently.
5. Divide into 12 equal parts and roll into balls. Place on tray in 4 rows of 3.
6. Using a metal knife, cut a cross into the top of the dough balls.
7. In a small bowl, mix together 1 cup plain flour and 1/2 cup water. Mix to form a dough.
8. Roll long thin sausage shapes and place on top of buns to form crosses.
9. Brush top with milk and bake at 200° for 20 - 25 minutes until golden.
10. Brush top with warmed jam and return to oven for a further 5 minutes.
11. Serve warm with butter, YUMMMM!!!!

FOR CHOC BUNS: Sift cacao with flour and cinnamon. Add sugar, choc chips, coconut cream and soda water. Mix to form a soft dough and follow instructions as with fruit buns.

## TO SET YOUR TABLE YOU WILL NEED:

A small plate, a knife and a glass.

