NO YEAST HOT CROSS BUNS - FRUIT OR CHOC CHIP

WHAT YOU NEED:  

- 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  

**FRUIT BUNS**

**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.  
10. Brush top with warmed jam and return to oven for a further 5 minutes.  
11. Serve warm with butter, YUMMMMM!!!!

**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.