

Hot Cross Buns



Makes 20 Buns

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| 1 package active dry yeast | 1 egg | Glaze: |
| 1/4c water, warm | 3 1/4c all~purpose flour | 3/4c powdered sugar |
| 1/2c butter | 3/4t salt | 1/2t vanilla extract |
| 1/2t cinnamon | 1/2c heavy cream | 1 1/2t milk |
| 1/4c sugar | 1/4c water | |

Preheat oven to 400. Place yeast and water in small bowl and set aside.

Beat butter, cinnamon and sugar until creamy. Add egg and beat until fluffy. Blend in 1c flour, salt, heavy cream and water. Beat vigorously until smooth.

Stir yeast into batter. Beat in enough of the remaining flour to make a soft (not sticky) dough. Turn dough onto lightly floured surface. Cover and let rest 10 minutes.

Knead until satiny and elastic. Form into a ball and put into a greased bowl. Cover and let rise in warm place until doubled, about 1 hour.

Punch dough down. Turn out and divide into 20 balls. Shape into bun shape. With lightly greased sharp knife or scissors, cut a deep cross into the top of each bun.

Bake 12~15 minutes.

Mix all glaze ingredients until smooth. Drizzle glaze onto each bun while warm.

Prepare Ahead Tip

Make dough and shape into buns up to 24 hours in advance and refrigerate. Bring to room temperature before baking.