

# Hot Cross Buns



PREPARATION TIME  
50 minutes



COOKING TIME  
15 minutes



PERFECT PARTNER  
scrambled eggs



Though currants are the usual ingredient in these buns, you do not have to run to the store to purchase them. Chopped raisins will also make a delicious, less expensive addition to this old favorite.

## SHOPPING LIST

- hot roll mix • currants
- white frosting

## ON HAND

- sugar • cinnamon

# Hot Cross Buns

## INGREDIENTS

- 1 (16-ounce) package hot roll mix
- $\frac{3}{4}$  cup sugar
- 2 teaspoons cinnamon
- $\frac{1}{2}$  cup currants
- 1 (16-ounce) can white frosting

MAKES 16 BUNS

**COOKIN'**  
*Express*

- For perfect cross shapes, place the frosting in a resealable plastic bag; microwave as directed. Snip one corner of the bag and pipe the frosting onto the buns.

## Make Ahead

You can prepare this recipe through step 3, but let the buns rise in the refrigerator until puffy and ready to bake, about 2 hours beforehand.

## ♦ VARIATION

For an orange flavor, add 1 teaspoon orange extract and 1 tablespoon grated orange peel in step 1.

- 1** Grease a baking sheet. Prepare hot roll mix according to package directions; stir in sugar, cinnamon and currants.



- 2** Shape dough into a ball on a floured surface; knead for 5 minutes.

- 3** Divide dough into 2-inch pieces; roll into balls. Place on prepared baking sheet. Cover with a clean kitchen towel or plastic wrap; let rise until puffy, about 25 minutes. Preheat oven to 350°F.



- 4** Bake buns until golden brown, about 15 minutes; let cool. Microwave frosting just until slightly liquid, about 15 seconds. Stir well. Drizzle frosting in an "X" pattern over each bun.