

Easy Hot Cross Buns

Ingredients:

- 1/4 c. granulated sugar, brown sugar, or honey
- 1/4 c. unsalted butter
- 1 c. milk
- 1 package yeast
- 1/4 c. warm water
- 2 eggs, slightly beaten
- 3-4 c. all-purpose flour
- 1/2 t. cinnamon
- 1/4 t. nutmeg
- 1 t. salt
- 2/3 c. raisins
- 4 T. unsalted butter, melted plus 1 T. unsalted butter
- Additional egg, if you want a glossy top to the rolls**

Icing:

- 3/4 c. powdered sugar
- 1-2 T. milk

Directions:

In a heat-resistant large bowl, combine the first 3 ingredients.

Scald the milk and pour over the mixture. Allow to cool and melt butter.

Dissolve the yeast in the warm water and then add to the milk mixture, stirring completely.

Add the 2 eggs to the mixture and beat well.

Slowly add in the flour until the dough is no longer sticky. (*3 cups to 4 cups*)

I usually toss the raisins with about 1/4 c. flour and then add them at this point, don't mix too much... just until they are well-distrinuted.

Cover the bowl with a cloth and let rise for 1 1/2 hours until doubled in size.

Grease a 9x13 pan with butter.

Roll the dough out onto a floured surface and cut into rolls. *I like to use my pizza cutter to cut the dough into strips about 2 inches by 4 inches.)*

Brush the top of each roll with butter and then fold into thirds.

Place the rolls, seam side down, in the greased pan.

Brush the top of each roll with butter. ***Or mix the extra egg with a little water and then brush on the tops for a glossy finish. Brush this on right before baking.*

Cover and let the rolls rise 1 1/2 hours.

Preheat oven to 400°.

Bake rolls for 10 to 12 minutes or until golden brown.

These can be made ahead of time and then frozen and baked on the desired day.

While the rolls are baking you can mix together the icing.

You just want to add enough milk to the sugar to make it a thick consistency so that you can use a piping bag to pipe crosses (or an 'X') on each roll.

These are best eaten right away, but you can store leftovers in an airtight container, or freeze them for later.