Recipe for Hot Cross Buns

You will need:

- 175g mixed dried fruit
- A sachet of fast-action dried yeast
- 175g caster sugar 13
- 300ml warm semi-skimmed milk
- 600g strong white bread flour 20
- 75g softened, unsalted butter 25
- Mixed spice, cinnamon and nutmeg 29
- The yolk of one medium-sized egg 34
- Method 40
- Preheat the oven to 230 degrees Celsius.
- Place the sachet of yeast into a jug with 15g of caster 49
- sugar. Pour 4 tablespoons of warm milk over it and 62
- leave it to foam for 5 minutes.
- In a food processor, pulse together the flour, sugar,
- spices and butter until it resembles breadcrumbs. 89
- Pour in the yeast mixture with the remaining milk and 96
- stir until it becomes a sticky dough. 107







Quick Questions



1. What temperature must the oven be preheated to?



2. Find and copy a word from the text which means the same as 'a small packet'.



3. Write a fifth step for the method.

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4. Why do you think that the first step of the method is to preheat the oven?







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- spices and butter until it resembles breadcrumbs.
- Pour in the yeast mixture with the remaining milk and
- stir until it becomes a sticky dough.







Answers



1. What temperature must the oven be preheated to?

Accept the answer '230 degrees Celsius' only.



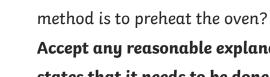
2. Find and copy a word from the text which means the same as 'a small packet'.

Accept: 'sachet'.



3. Write a fifth step for the method.

Accept any reasonable next step which fits
logically with the recipe, such as '5. Make balls
from the dough and place on a baking tray'.





Accept any reasonable explanation which states that it needs to be done to ensure that the oven is warm enough when it is needed to be used later in the recipe.

4. Why do you think that the first step of the

