

Recipe for Hot Cross Buns

You will need:

- 3 • 175g mixed dried fruit
- 7 • A sachet of fast-action dried yeast
- 13 • 175g caster sugar
- 16 • 300ml warm semi-skimmed milk
- 20 • 600g strong white bread flour
- 25 • 75g softened, unsalted butter
- 29 • Mixed spice, cinnamon and nutmeg
- 34 • The yolk of one medium-sized egg



40 Method

- 41 • Preheat the oven to 230 degrees Celsius.
- 49 • Place the sachet of yeast into a jug with 15g of caster sugar. Pour 4 tablespoons of warm milk over it and
- 62 leave it to foam for 5 minutes.
- 72
- 79 • In a food processor, pulse together the flour, sugar,
- 89 spices and butter until it resembles breadcrumbs.
- 96 • Pour in the yeast mixture with the remaining milk and
- 107 stir until it becomes a sticky dough.

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.



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

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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'.



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