

Hot Cross Buns

4 ½ to 4 ¾ cups all-purpose flour, divided
2/3 cup sugar
1 envelope rapid-rise yeast
1 teaspoon salt
1 teaspoon ground cinnamon
¼ teaspoon ground nutmeg
1 cup milk
¼ cup water
1/3 cup unsalted butter, cut up (I used margarine)
2 large eggs
2/3 cup raisins
1 tablespoon all-purpose flour
1 egg white, slightly beaten
1 cup sifted powdered sugar
1 to 1 ½ tablespoons milk
½ teaspoon vanilla extract



1. Combine 2½ cups flour, sugar, yeast, salt, nutmeg, and cinnamon in a large mixing bowl, stirring well. Set aside.
2. Combine 1 cup milk, water, and butter in a microwave proof container. Microwave on High 1 minute, test temperature, it should be around 130 degrees, butter should be melted.
3. Pour milk mixture into flour mixture; beat at low speed with an electric mixture until dry ingredients are moistened. Add eggs; beat at medium speed for 3 minutes. Gradually stir in enough remaining flour to make a soft dough.
4. Turn dough out onto a well-floured surface; knead until smooth and elastic (about 8 minutes). Place in a well greased bowl, turning to grease top.
5. Cover and let rise in a warm place (85 degrees), free from drafts, 1 hour (won't quite be doubled in bulk). (I rise my bread on top of the oven. There is usually a vent for the oven heat somewhere on top of the stove. I set the oven around 250 degrees and place the dough near the vent.)
6. Punch dough down and turn out onto a floured surface. Combine raisins and 1 tablespoon four, stirring to coat. Knead about one-fourth of fruit mixture at a time into the dough until raisins are evenly dispersed.
7. Divide dough into 15 equal portions; shape each portion into a ball. Place balls in a greased 13x9x2 inch pan; cover and let rise in a warm place one hour or until doubled in bulk. Gently brush tops with beaten egg white.
8. Bake at 375 for 16 minutes or until buns are deep golden and sound hollow when tapped.
9. Cool 10 minutes in pan on a wire rack.
10. Combine powdered sugar, 1 to 1½ tablespoons milk, and vanilla; pipe evenly on top of warm buns, forming a cross.

Recipe originally from Lezlea Grubb. She took her kids to music lessons for years!