

Christmas Buns

The dough

500g strong white bread flour

½ tsp salt

7g fast acting dried yeast

50g caster sugar

40g butter chopped into cubes

1 egg

300ml milk

The filling

200g mixed dried fruit (e.g. 100g dried cranberries 100 g dried apricots)

25 g butter.

75 soft brown sugar

The glaze

2 tablespoons of apricot jam or 25 g sugar

dissolved in 20ml water

The icing

200 g icing sugar mixed with

juice of lemon

Stir salt and 50g sugar into flour. Then stir in yeast.

Rub in the butter with your fingertips.

Gently warm the milk Beat with the egg, then pour into the dried ingredients.

Using a blunt knife, mix the ingredients to a dough, and knead not a ball.

Leave to rise for 30 -45 minutes in an oiled bowl, covered with a damp cloth

Then, knock back and roll out to a large rectangle

Spread 25 g softened butter, 75 g brown sugar and dried fruit over the dough.

Roll up lengthways and cut 10 -12 rounds

Place them cut side down in a lined baking tin, and leave to rise 20 minutes or more, while oven heats up to 170c.

Bake for 15 -20 minutes or a little more, until golden brown

Cover in glaze while warm.

Drizzle lemon icing over when cold, if desired.

TIP

If freezing, separate the buns from each other before storing!