

ICED BUNS

500g strong white flour
50g caster / granulated sugar
40g un/salted butter, softened or margarine
2 free-range eggs
2 x 7g sachets instant yeast (6 teaspoons)
2 tsp salt
150ml warm milk
140ml water

Icing

200g icing sugar
5 teaspoons cold water

Mix the dough in the normal way, rubbing the butter in, and then blending in the eggs and warm milk with up to 140 ml water (but not necessarily all of it!).

The dough should be softer than bread but not too wet.

Leave to rise for 30 minutes.

Shape into 10-12 round buns, in cake tins if preferred, 5 round perimeters and one in the middle touching;
OR long sausage shapes, on a baking tray.

Leave to rise for 30 minutes

Bake for 10-12 minutes at 220 C / 200 fan / Gas 7

Leave to cool. When not quite cold, mix icing sugar with water, and dip each bun in the icing mix, top down. Leave to set!

OR

Freeze on day of baking, and ice later, when wanted!