

Richo's quick and easy hot cross buns

This is a quick, no yeast recipe that requires no proving, make them and bake straight away!

You can add chocolate chips or any fruit you like.

If you don't have any self-raising flour, you can make your own; just put 2 teaspoon of baking powder with each cup of plain flour.

To make the dough

4 cups self-raising flour

1/3 cup caster sugar

1 tsp baking powder

2 cups cream

1/4 cup milk

1/2 tsp cinnamon

1-tab cocoa or drinking chocolate

1/2 cup currants (raisins, mixed peel or chocolate chips all work fine)

To make the crosses

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1 cup flour mixed with 1/2 cup of water, mix until you have a paste. Place in piping bag (a zip lock bag with the corner cut out works fine).

Pre-heat oven to 200°C

Place all ingredients into a bowl and gently mix until all is combined.

Turn out onto a lightly floured bench.

Roll into 12 balls (60 grams each), be careful not to work the dough too much.

Line a baking dish or tray with baking paper (a cake tin is fine).

Place balls into the dish, leaving a 1 centimetre gap between each one.

Bake in a pre-heated oven for 10 minutes then take out and pipe flour mix on top of buns.

Bake for a further 25 mins until lightly brown.

When slightly cooled, brush with warm honey or jam to glaze.