Lori Gysel & Gerry Kentner



Today's recipe is a bit long - though not hard! But that means no room for much of a column. Sufficient to say Happy Easter to all and Happy Birthday to dad as today happens to be his birthday! Have fun and keep cooking.

Hot Cross Buns

Makes 30 buns

Ingredients

- 2 cups milk, scalded
- 1 cup unsalted butter
- 1 cup sugar
- 2 pkg dry active yeast (or 5 tsp)
- 1/2 cup lukewarm water
- 8 cups flour
- •1 tsp salt
- 1 1/2 cups raisins (or currants)
- 1 tsp cinnamon
- 1/2 tsp nutmeg
- 1/4 cup corn syrup
- 1/4 cup hot water

- 1. Pour scalded milk over butter and sugar, stirring to dissolve. Cool to luke-
- 2. Dissolve the yeast in lukewarm
- 3. Stir yeast and eggs into milk mix-
- 4. Dust raisins with a small amount of flour and set aside.

5. Stir in remaining flour and salt.

- 6. Add spice and floured raisins and knead it in thoroughly.
- 7. Place dough in a buttered bowl, cover and let rise until doubled in bulk.
- 8. Punch dough down and turn out onto a floured board.
- 9. Shape into 30 buns and place on buttered cookie sheets. Cover and let rise for 20 minutes; carefully press the shape of a cross into each bun, using a spatula or the back of a knife.
 - 10. Bake in a 375F degree oven 10

minutes. Reduce heat to 350F and continue baking until buns are browned. about 10-15 minutes longer. A couple of minutes before buns are done, remove from oven and glaze with corn syrup and hot water mixed to-

gether. Place back in oven for last few minutes of baking.

11. Once buns are cool, frost either the entire bun or just the shape of the cross with white frosting.

White Frosting

Ingredients

- 1 egg white
- 1 tsp lemon juice, vanilla or almond extract
- Icing sugar

Method

Beat egg white until stiff. Gradually add enough icing sugar to make mixture thick. Add flavouring. If too thin, add more icing sugar.



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The Fund provides financial support for eligible projects that assist with the implementation of our Community Sustainability Strategy.

Up to \$2,000 per project may be funded.

Application deadline is April 30 at 4:30 p.m. For details and the application visit: www.haltonhills.ca/Sustainability/ SustainabilityFund.php

Planning, Development & Sustainability Department

Town of Halton Hills sustainability@haltonhills.ca 905.873.2601 ext. 2289 Twitter: @ImagineHH

COMMUNITY SUSTAINABILITY STRATEGY



•The IFP• Halton Hills, Thursday, April 17, 2014





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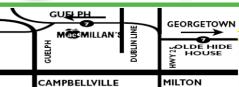
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