



NOUGHTS & CROSSES BUNS

Prep + cook time: 1 hour 35 minutes **Makes:** 16

Ingredients

1 tablespoon (14g) dried yeast
¼ cup (55g) caster sugar
1 ½ cups (375ml) warm milk
4 cups (600g) plain flour
1 teaspoon mixed spice
½ teaspoon ground cinnamon
60g butter
1 egg
1 ½ cups (190g) white chocolate bits

GLACE ICING

2 cups (320g) icing sugar
1 teaspoon soft butter
2 tablespoons hot water
Pink food colouring

GLAZE

1 tablespoon caster sugar
1 teaspoon gelatine
1 tablespoon water

1. Combine yeast, sugar and milk in small bowl or jug. Cover; stand in warm place for about 10 minutes or until mixture is frothy.
 2. Sift flour and spices into large bowl; rub in butter. Stir in yeast mixture, egg and white chocolate bits; mix to a soft sticky dough. Cover; stand in warm place about 45 minutes or until dough has doubled in size.
 3. Grease 23cm square slab cake pan or deep 23cm square cake pan.
 4. Turn dough onto floured surface; knead for about 5 minutes or until smooth. Divide dough into 16 pieces; knead into balls. Place balls into pan; cover, stand in warm place for about 10 minutes or until buns have risen to top of pan.
 5. Meanwhile, preheat oven to 220°C/200°C fan-forced.
 6. Bake buns for about 20 minutes. Turn buns, top-side up, onto wire rack.
- Make **GLAZE** (see next column); brush hot buns with hot glaze. Cool on wire rack.

When buns have cooled, pipe noughts and crosses onto the top, using **GLACE ICING** (see below).

GLAZE

Combine flour and sugar in a cup. Gradually blend in enough of the water to form a smooth firm paste.

GLACE ICING

1. Sift icing sugar into small heatproof bowl; stir in soft butter and enough hot water (about 2 tablespoons) to make a thick paste. Place the bowl over a small saucepan of simmering water; stir until icing is spreadable. Add a few drops of pink food colouring to tint.
2. Spoon the Glace Icing into a small plastic resealable bag (or disposable piping bag). Snip the corner off and pipe crosses and noughts over alternating buns. (If the Glace Icing mixture gets too stiff to pipe, place it in the microwave for 10 seconds to soften.)