

## HOT CROSSED BUNS, WITH RAISINS, CRANBERRIES AND DRIED APRICOTS

### INGREDIENTS

For the Buns

2 cups Whole Milk

1/2 cup Canola Oil

1/2 cup Sugar

2 1/2 Teaspoons Active Dry Yeast

4 cups All-purpose Flour

1/2 teaspoon (heaping) Baking Powder

1/2 teaspoon (scant) Baking Soda

2 teaspoons Salt

1/4 cup Sugar

1 teaspoon Cinnamon

Spices: Cardamom, Nutmeg, Allspice (optional)

1/3 cup each Raisins, Dried Cranberries and Diced Dried Apricots

For the Glaze

1 Egg White

Splash of Milk

For the Icing

1 Egg White

Powdered Sugar

Splash of Milk

### DIRECTIONS

Combine 2 cups milk, canola oil, and 1/2 cup sugar in a saucepan. Stir and heat until very warm but not boiling. Turn off the heat and allow to cool until mixture is still warm, but not hot (110F), about 30 minutes.

Sprinkle yeast over mixture. Add 4 cups of flour and stir to combine. Mixture will be very sticky. Cover with a towel and set aside for 1 hour.

Add 1/2 cup flour, baking powder, baking soda, and salt. Stir till combined.

Combine 1/4 cup sugar with cinnamon and whatever other spices you want to use. Combine raisins, cranberries and apricots in a small bowl.

Lightly flour surface. Press to slightly flatten dough. Sprinkle a couple tablespoons of the sugar/cinnamon mixture. Sprinkle on about a third of the fruit mixture. Then fold the dough over on itself and flatten again so the dough is "plain" again. Repeat the sugar/process process, then fold the dough again. Repeat a third time until the fruit mixture is all used. (You won't use all the sugar/cinnamon mixture.)

Pinch off ping pong or golf ball-size bunches of dough. With floured hands, quickly roll it into a ball, then turn the edges under themselves slightly. Place on a silpat-lined baking sheet. Cover and allow to rise in a warm place for at least 45 minutes (an hour is better).

Preheat oven to 400F.

Mix 1 egg white with a splash of milk. Brush onto each roll. Bake for approximately 20-22 minutes, or until tops of buns have turned golden brown. Remove from pan and allow to cool completely on a cooling rack.

Finally, ice your hot crossed buns. Mix 1 egg white with enough powdered sugar for icing to be very thick. Splash in milk as needed for consistency. Add icing to a small Ziploc bag and snip the corner. Make icing crosses on each roll.