

Currant BUNS

You will need

450g Plain flour
50g Butter or Margarine
1 Egg
1tsb Salt
50g Castor sugar
25g Fresh yeast or 1tsb dried yeast
150ml lukewarm milk
4 tablespoon lukewarm water
125g currants
12 cherries

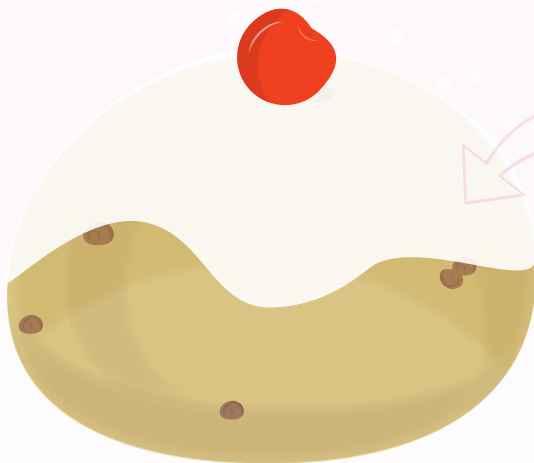
Makes 12
delicious
fruit buns

What you do

Sift 100g of flour into a bowl, and add 1tsp of sugar. Blend the yeast with milk and water and add to sifted flour and sugar. Mix well and leave for 20-30mins (or until frothy).

Meanwhile mix the remaining flour, sugar, salt and currants in a separate bowl and add to the yeast mixture with butter and a beaten egg. Mix to a soft dough. Turn out on to a floured board and knead for 5mins (or until dough is smooth and no longer sticky). Cover and leave to rise until double in size.

Turn out onto a floured board, knead lightly and divide into 12 equal sized pieces. Shape into a bun and stand them well apart on a lightly buttered and floured baking tray. Cover and leave to rise for 30mins. Bake in the centre of a hot oven (425F / 220C / Gas mark 7). Transfer to a wire rack to cool, and gently push a cherry into the top of each bun.



*Tip: For an even sweeter treat, try adding some icing on the top of the buns.