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Spiced Fruit Buns

(Makes 12)

- 500 g white bread flour or cake flour **or** 750 g ready-prepared bread dough
- 1 x 10 packet instant yeast
- 1 ml ground cloves
- 2, 5 ml ground nutmeg
- 2, 5 ml ground ginger
- 5 ml ground cinnamon
- 5 ml salt
- 100 ml white sugar
- 60 g butter, diced
- 250 ml lukewarm milk
- 150 g sultanas or raisins
- extra flour
- Glaze**
- 15 ml water
- 30 ml icing sugar, sifted

1. Combine the flour and yeast in a **large mixing bowl**. Add all the remaining ingredients except the extra flour and mix well.
2. Add sufficient of the extra flour to form a soft, kneadable yet sticky dough and turn the dough out onto a floured surface.
3. Knead well by hand for about 5 minutes or until less sticky and smooth.
4. Flour the mixing bowl and return the dough to the mixing bowl.
5. Cover with a **lid** or **cling wrap** and let the dough rise in a warm place for about 1 hour.
6. Transfer the dough to a floured surface and divide it into 12 pieces and shape neatly.
7. Place the balls on a greased **baking tray** and leave sufficient space for rising.
8. Set the uncovered tray aside and let the dough balls rise until double in size, about 30 minutes.
9. Pre-heat the oven to 180 °C and bake for about 20 minutes or until golden brown.
10. To make the glaze, combine all the ingredients in a **small mixing bowl**.
11. Transfer the buns to a **cooling rack** and brush each bun with the glaze while still hot.
12. Serve with butter, jam or honey and grated cheese.