



Easter Buns

(make 16 buns)

INGREDIENTS

Ingredients :

- 25g / 1oz fresh yeast
- 250ml / 8 Fl oz lukewarm milk
- Pinch of salt
- 500g / 1lb flour
- 75g / 3 oz sugar
- 100g / 3 1/2 oz. margarine melted and cooled
- 1 egg
- Margarine for greasing

Filling :

- 100g / 3 1/2oz. whipping cream
- 100g / 3 1/2 oz. castor sugar
- 100g / 3 1/2 oz. flaked almonds
- 100g / 3 1/2 oz. raisins

To Finish :

- 50g / 2 oz. margarine
- Icing Sugar

METHOD:

1. Crumble the yeast into a lukewarm milk, stir in a little sugar and leave in a warm place for about 15 mins until frothy. Mix together the flour, sugar and salt in a bowl, then stir in the melted cooled margarine, the egg and the frothy yeast. Knead continuously until the dough shrinks away from the sides of the bowl and is no longer sticky. Leave to rise in a warm place for another 30 minutes.
2. Meanwhile mix together the cream, sugar, flaked almonds and raisins and set aside until the liquid has been almost absorbed.
3. Knead the dough again, roll into a rectangle of about 1 cm / 1/2 inch thick. Spread with the filling mixture and roll up.
4. Cut into sixteen equal slices and place on a greased baking tray. Leave to rise in a warm place, then bake in a preheated oven, 200 degree C for about 20 minutes. During the last ten minutes of baking time, brush the buns several times with melted margarine. When cold, dust the buns with icing sugar.