

# Easter Buns



## INGREDIENTS

- 25 g fresh yeast
- 250 ml lukewarm milk
- Pinch of salt
- 500 g flour
- 75 g sugar
- 100 g margarine, melted and cooled
- 1 egg
- Margarine for greasing

## FILLING

- 100 g whipping cream
- 100 g castor sugar
- 100 g flaked almonds
- 100 g raisins

## FOR FINISHING

- 50 g margarine
- Icing sugar

## DIRECTIONS

1. Crumble the yeast into the lukewarm milk, stir in a little sugar and leave in a warm place for about 15 minutes, until frothy. Mix the flour, sugar, and salt in a bowl, then stir in the melted and cooled margarine, the egg, and the frothy yeast. Knead continuously until the dough shrinks away from the side of the bowl and is no longer sticky. Leave to rise in warm place for another 30 minutes.
2. Meantime, mix the cream, sugar, flaked almonds, and raisins and set aside until liquid has been almost absorbed.
3. Knead the dough again, roll into a rectangle about 1cm x ½ 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 pre-heated oven of 200 degrees F for about 20 minutes.
5. During the last ten minutes of baking time, brush the buns several times with melted margarine. When cold, dust the buns with icing sugar.