

Hot Cross Buns

Good Friday is the Friday before Easter Sunday. On Good Friday, Christians remember when Jesus died on the cross. In Britain, hot cross buns are popular on Good Friday.

Look at the pictures and read the anagrams. Read the recipe and find the verbs. Write the verb under each picture. Match the pictures and the instructions.

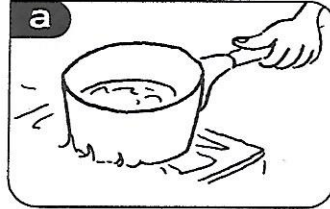
Ingredients

For the yeast mixture:

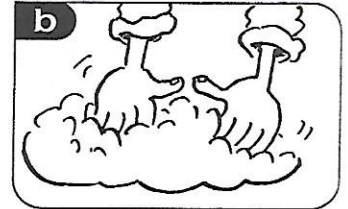
- 1 tablespoon dried yeast
- 1 teaspoon sugar
- 50 millilitres milk
- 150 millilitres warm water
- 100 grams flour

For the buns:

- 350 grams flour
- 1 teaspoon salt
- 1 teaspoon mixed spice
- 1 teaspoon cinnamon
- 1 teaspoon nutmeg
- 50 grams sugar
- 50 grams butter
- 1 egg
- 25 grams currants
- 40 grams mixed peel



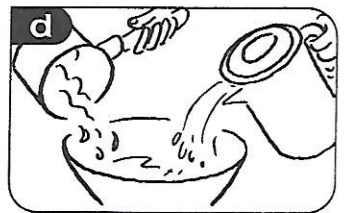
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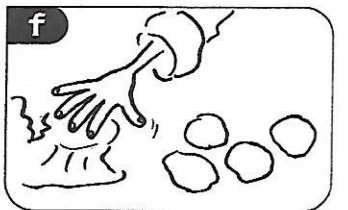
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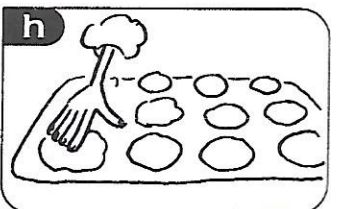
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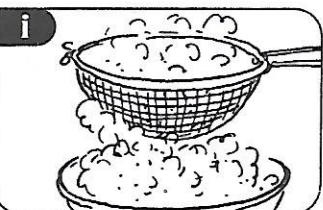
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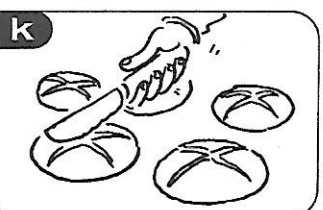
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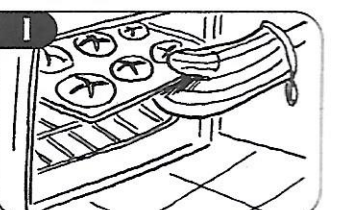
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1. Pour the warm milk and the warm water into a bowl.
2. Add the sugar, yeast and 100 grams of flour. Leave for 20 to 30 minutes in a warm place.
3. Sift 350 grams of flour, 50 grams of sugar, the salt, mixed spice, cinnamon and nutmeg.
4. Melt the butter in a saucepan. **a**
5. Beat the egg. Add the butter and the egg to the yeast mixture. Add the flour mixture, the currants and the mixed peel.
6. Stir the mixture well.
7. Knead the dough with your hands for 10 minutes.
8. Divide the dough into 12 pieces.
9. Place the buns on a baking tray.
10. Cover the buns with a tea towel. Leave in a warm place for 45 minutes.
11. Cut a cross on the top of each bun with a knife.
12. Put the buns in the oven (190°C). Bake for 15 to 20 minutes.