



# STS Farms Recipe of the Month

## Hot Cross Buns

Makes: 9 § Prep: 30 minutes § Rise: 3.5 Hours § Bake/Cook: 18-20 minutes

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### Ingredients:

4 Cups	Milk
1 Cups   250 mL	Water
2 Pkg	Yeast
2 Tsp.   10 mL	Salt
1½ Cups   375mL	Sugar
4   4	Eggs
1 Cups   250 mL	Shortening
3 Cups   750 mL	Raisins
2   2	Zest from Oranges
½ Cups   125 mL	Mixed Fruit
3 Tbsp.   45 mL	Ground Cinnamon
12 Cups	Flour

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### Directions:

1. Scald milk and sugar. Add shortening and salt. Set aside to cool
2. Sprinkle yeast over lukewarm water to which 2 tsp of sugar has been added. Let stand 10 minutes.
3. In a separate Large bowl beat eggs. Add cooled milk mixture. Add about 4 cups of flour and beat until it forms a smooth sponge. Add cinnamon to the rest of the flour. Add the orange zest, raisins and fruit along with most of the flour and stir until combined. Add more flour as necessary to form a soft dough.
4. Turn out on a lightly floured board and knead until smooth. Let rise about 2 hours in a warm spot.
5. Punch dough down and divide into 6 equal portions. Then divide each portion into 9 buns. Put into greased 8x8 pans and let rise again. This will only take about 1 ½ hours. Be sure and check on them
6. Bake at 375F for 18-20 minutes until golden brown and firm.