

Chelsea buns



Ingredients

- 250g strong white flour
- 1 x 2.5ml spoon salt
- 40g butter or margarine
- 125ml milk
- 7g pack of fast action dried yeast
- 75g currants
- 25g mixed peel
- 25g Demerara sugar
- 1 x 5ml spoon mixed spices or cinnamon



Equipment

Weighing scales, round or square cake tin, mixing bowl, sieve, measuring jug, mixing spoon, rolling pin, flour dredger, small saucepan, pastry brush, pastry brush and oven gloves



Method

1. Preheat the oven to 220°C or gas mark 7.
2. Grease a deep-sided roasting tin or Swiss roll tin.
3. Sift the flour and salt into a bowl.
4. Rub in 15g of the butter or margarine.
5. Add the yeast.
6. Warm the milk until lukewarm.
7. Pour the warm milk into the flour mixture.
8. Mix into a soft dough.
9. Knead the dough for 10 minutes until smooth and elastic.
10. Roll out into a square (25cm x 25cm) on a floured surface.
11. Melt the remaining butter or margarine in a small saucepan, then brush over the dough.
12. Sprinkle the currants, mixed peel, spice and sugar over the dough.
13. Roll up the dough like a Swiss roll.
14. Cut into 8 slices.
15. Arrange slices in baking tin, cover and leave to rise (until they double in size).
16. Bake for 20 minutes, until golden brown.

Makes 8