



EASTER BUNS

INGREDIENTS

500gms EASTER BUN MIX
275mls WATER
2 tsps YEAST

METHOD

1. Place yeast, bun mix and water in bread maker and set on dough cycle.
2. Allow mixture to rest for 10 mins after dough cycle has been completed.
3. Remove mixture from bread making pan and lightly roll out and divide into buns.
4. Makes approx 12 buns. Decorate with crossing mix forming a cross over the buns.
5. Bake in moderate oven (180°C) for 20 mins.
(if you do not have a bread maker the mix can be made using the Bread without a machine instructions)

Crossing Mix

Place sachet in mixing bowl & add 100mls water gradually mixing to a smooth consistency.

THIS IS ONLY A GUIDE.

PANTRYMAN