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ENJOY HOMEMADE HOT CROSS BUNS WITH PYREX

For a welcome break from the chocolate eggs and bunnies, why not treat the family to a truly traditional Easter indulgence with Pyrex. Just like mince pies at Christmas, Easter offers the perfect excuse to enjoy sweet, spicy hot cross buns and you just can't beat the smell or taste of them freshly made and served warm from the oven with melted butter.

At Eastertime and every day of the year, Pyrex offers smart solutions in cookware and bakeware to make life a little easier. A new range of Pyrex bakeware is now available which includes the perfect oven tray for Hot Cross Buns, being totally non-stick on both sides and with Easy Grip®, non slip handles. Similarly, if you're planning an Easter Sunday roast of British Spring lamb, Pyrex offers the Great British Sunday Roast Set, comprising a large glass roasting dish, casserole dish and non-stick Yorkshire pudding tray.

For more information on Pyrex products, recipes, competitions and much more, please visit www.pyrex.com. Pyrex is also the proud supporter of UKTV Food's, The People's Cookbook, championing the best in home cooking and with the opportunity to submit recipes at www.uktvfood.co.uk.

Hot Cross Buns (Makes 16)

For the buns:

500g plain flour, plus extra for dusting
Pinch of salt
½ teaspoon ground mixed spice
100g caster sugar
2 sachets of Easy Blend Dried Yeast
100g unsalted butter, cut into cubes
1 egg, beaten
40g mixed peel
40g currants
40g sultanas

For the paste crosses:

50g plain flour
2 tablespoons olive oil
50mls water

For the glaze:

2 tablespoons caster sugar
1 teaspoon icing sugar
2 tablespoons water

- Sift 300g of the flour with the salt and mixed spice into a large Pyrex mixing bowl. Stir in the sugar and easy blend yeast and make a well in the centre.
- Measure 225mls of water into a saucepan. Add the butter and heat until it has melted. Allow to cool until lukewarm.
- Add the liquid mixture to the dry ingredients with the egg and beat for 2 minutes with a wooden spoon to form smooth, sticky dough. Stir in the mixed peel and dried fruit. Sift the rest

of the flour over the dough. Using your hands, bring the dough together in the bowl until you have dough that's soft but not too sticky.

- Transfer the dough to a lightly floured surface and knead well for approximately 10 minutes until it is smooth and elastic. Place in a greased bowl, cover with a piece of greased cling film. Leave to rise in a warm place for 30-40 minutes or until doubled in size.
- Preheat the oven to 220C/Gas Mark 7.
- Grease 2 Pyrex non-stick baking sheets then turn out the dough onto a lightly floured surface. Knead lightly, divide into 16 pieces and roll each one to a smooth ball. Place on the baking sheets and cover with greased cling film. Allow to prove in a warm place until doubled in size. This will take approximately 30 minutes.
- Meanwhile make the paste for the crosses. Mix the flour with the olive oil, gradually stir in the water and beat to a smooth paste. Using a small piping bag fitted with a fine plain nozzle, pipe crosses in the proved dough. Bake the buns in the centre of the oven for 10-20 minutes until golden brown.
- Combine the ingredients for glaze in a saucepan and bring to the boil, stirring to dissolve the sugar. Boil to reduce slightly until syrupy. Brush the cooked hot cross buns with the glaze and transfer to a wire rack to cool.
- Serve warm with butter.

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