

# 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