

Hot Cross Buns - GF

Last Easter I had only been diagnosed a couple of months and had not had much time to experiment with baking so I looked longingly at the Hot Cross Buns and thought sadly, "Never Again" but recently I tried a bread recipe that made great hamburger buns and I thought I bet I could make some passable hot cross buns out of that dough and I was right! These are so good the non-Celiac's in your family will want them too!

3/4	cup milk, scalded
1/4	cup melted margarine
1/2	cup water
3	Tbsp honey
2	cups GF AP flour
1/4	cup sweet rice flour
1/4	cup potato starch
1/2	cup tapioca starch
1/4	cup whey powder
1/2	tsp salt
1	Tbsp xanthan gum
1 1/2	tsp cinnamon
1	tsp nutmeg
1	Tbsp instant yeast
2	eggs
1	tsp cider vinegar
1	tsp vanilla
1/2	cup raisins, I like to use some golden
1/4	cup mixed peel
1/4	cup candied cherries
	maple syrup to brush tops

- ☞ Scald milk and let cool with margarine, water and honey while measuring remaining ingredients
- ☞ Sift together GF all purpose and sweet rice flour, tapioca and potato starch, whey powder, salt, xanthan gum, cinnamon and nutmeg.
- ☞ Add yeast, eggs, cider vinegar and vanilla to lukewarm liquid ingredients.
- ☞ Pour in sifted dry ingredients and mix on low until combined. Scrape bowl and mix on medium speed for 4 minutes.
- ☞ During last minute of mixing add raisins, peel and cherries and combine thoroughly.
- ☞ Scoop into 11 or 12 English muffin rings and spread as evenly as you can sealing to the edges. Let rise uncovered for about an hour until it reaches the top of the pan
- ☞ Bake at 350 degrees for about 35 minutes until nicely browned and internal temperature is at least 200 degrees F. Brush immediately with maple syrup if glaze is desired.
- ☞ You may pipe the cross on with some butter icing if you like.