

# Hot cross buns



**Riddle the  
ingredients to  
prepare the  
recipe**

# Riddle the ingredients

Combined with coffee  
makes cappuccino...

...**what is it?**



# Riddle the ingredients

If it's cold is hard, if it's hot  
is liquid....

**butter**



# Riddle the ingredients

It can be white or brown  
and it sweetens the  
foods....

**sugar**





# Riddle the ingredients

Without it, nothing rises...

**yeast**



# Riddle the ingredients

It's white and in powder...

**flour**



# Riddle the ingredients

They are a hen's product  
and they are used in the  
kitchen...



**eggs**

# Riddle the ingredients

You can find it in powder  
or in stick...

# cinnamon





# Riddle the ingredients

It was very valuable in  
ancient times and  
Etruscans were selling it  
in large quantities...

**salt**



# Riddle the ingredients

It is dry and small, you  
can find it in the  
**PANETTONE**

raisins



# FIND THE INGREDIENTS

1. KILM



2. RUTTEB

3. GARSU

4. STEAY



5. LOURF

6. GESG

7. MONNANCI

8. TASL



9. SINRAIS

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

4. \_\_\_\_\_

5. \_\_\_\_\_

6. \_\_\_\_\_

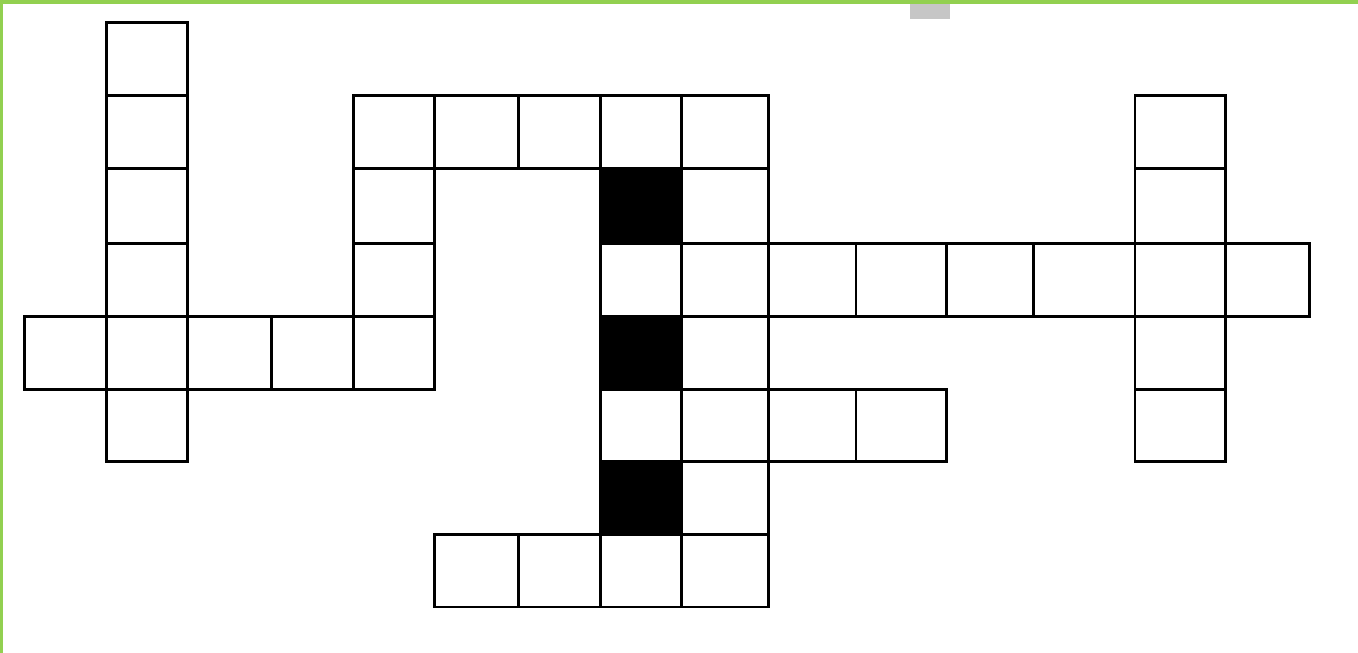
7. \_\_\_\_\_

8. \_\_\_\_\_

9. \_\_\_\_\_



# CROSSWORD



**WORDS:**

**Cinnamon**

**Sugar**

**Yeast**

**Butter**

**Salt**

**Eggs**

**Raisins**

**Milk**

**Flour**

# HOT CROSS BUNS RECIPE

## Ingredients:

1.3lb strong white flour,  
plus extra for dusting

1 tsp salt

2 tsp cinnamon

1.5 oz butter

3oz sugar

1 lemon, zest

# HOT CROSS BUNS RECIPE

1½ tsp fast-action yeast

1 egg

10fl oz tepid milk

4oz raisins

For the topping:

2 tbsp plain flour

vegetable oil, for greasing

1 tbsp golden syrup, gently heated,

for glazing



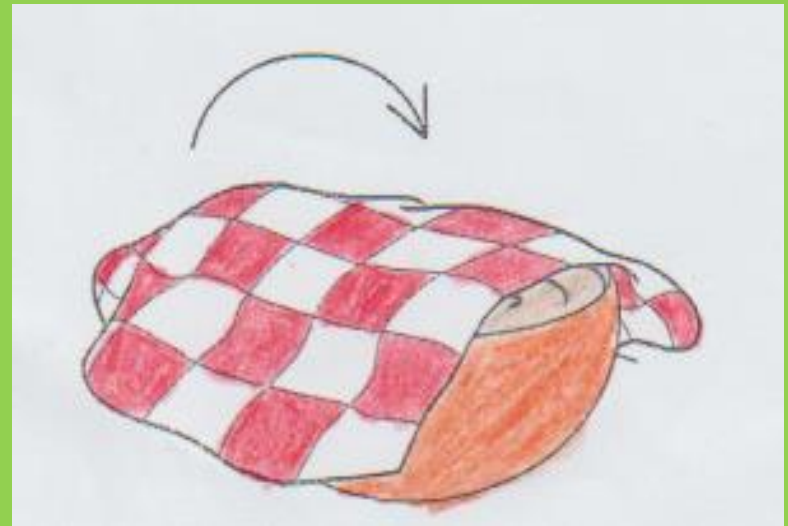
**1- Pour the milk over the butter and sugar, stirring to dissolve**



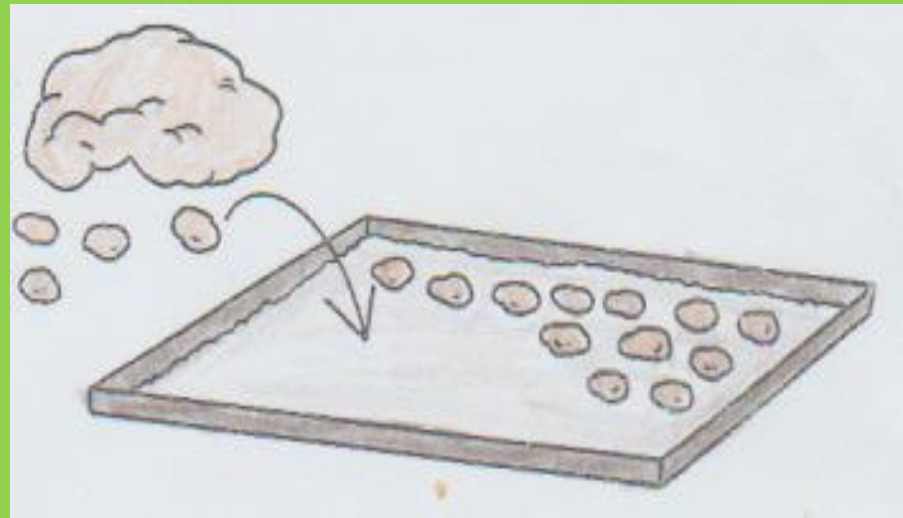
**2- Cool. Add the yeast, eggs, cinnamon and raisins. Mix well.**



**3 – Cover and let it rised until doubled**



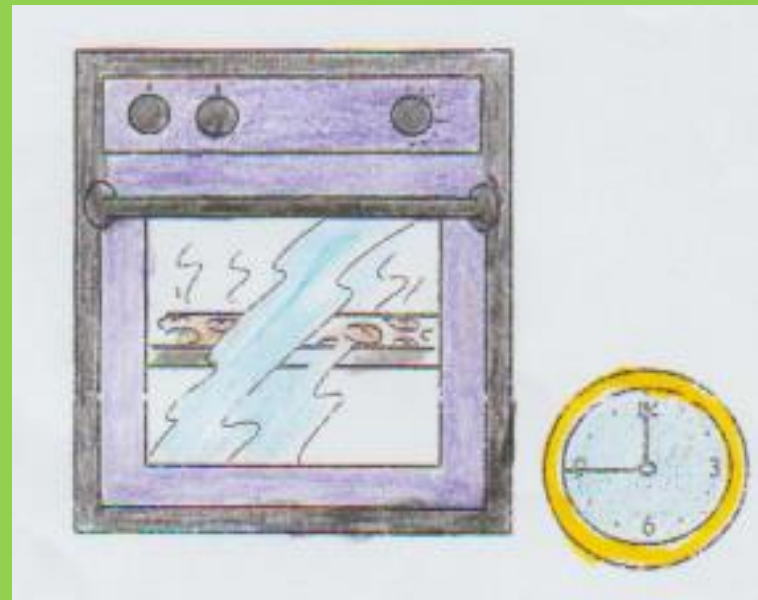
**4 – Shape it into 30 buns and place on baking paper.**



**5 – Cover and let rise for 30 minutes, then press the shape of a cross into each bun using a spatula.**



**6 – Bake in a 180° oven for 45 minutes or until the buns are browned.**



**ENJOY YOUR  
MEAL!**

**MADE BY  
PRIMARY SCHOOL'S  
FIFTH CLASSES  
I.C. FAVRIA**