

## Hot Cross Doughnuts

### Ingredients

- 420g plain flour
- 60g unsalted butter
- 50g caster sugar
- 1 tsp mixed spices
- 1 tsp ground cinnamon
- 10g dry yeast
- 1 egg
- 200ml warm water
- ½ cup of raisins or chocolate chips
- Oil for deep frying
- Extra caster sugar for dusting the base
- Apricot Jam to coat the top
- Icing sugar for cross



### Method

**Step 1** - Rub the butter into the flour and mix in the salt, sugar, spices and mixed peel

**Step 2** - Add yeast and mix

**Step 3** - Beat the egg and warm water together and add to the dough

**Step 4** - Mix to form a soft dough and knead for 5 minutes until smooth and elastic

**Step 5** - Divide and roll into 24 balls

**Step 6** - Cover and allow to rise until doubled in size

**Step 7** - Heat a large pan of oil to 180°C and fry the donuts until golden and puffed

**Step 8** - Remove from oil and dust base with castor sugar and top coat with apricot jam

**Step 9** - Mix the icing sugar and pipe a cross on top of each doughnut

**Step 10** - Leave icing to set before serving

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