Hot Cross Buns

Buns Icing

3/4 cup raisins 1 cup powdered sugar

2 Tablespoons + 3/4 cup warm water 2 teaspoons milk

3 eggs 1/8 teaspoon vanilla

6 Tablespoons butter, melted pinch of salt

4 cups flour

1/2 cup sugar

2 1/4 teaspoons yeast

1 1/4 teaspoons salt

Combine raisins and 2 T. water. Cover and microwave 1 minute.

Let sit 15 minutes. Drain.

Whisk together water, eggs and butter.

Combine flour, sugar, yeast and salt in bowl of standing mixer.

Add egg mixture and knead 12 minutes with dough hook.

Add raisins and knead 2 minutes longer.

Turn dough out onto floured counter and knead by hand to fully incorporate raisins.

Place dough in a greased bowl, cover and let rise 2 hours.

Divide dough into 12 pieces.

Form each dough into a round ball. Place in a greased 9x13 pan.

Cover pan with plastic wrap and let rise 1 1/2 - 2 hours.

Brush buns with beaten egg.

Bake 24 minutes at 350. Let cool 1 hour.

Combine icing ingredients.

Transfer to a pastry bag and pipe a continuous line down and across each row of buns.