

- Batter
  - 150 g plain flour
  - 1 teaspoon superfine sugar (caster sugar)
  - 2 teaspoons dried yeast (or 1/2 oz fresh yeast)
  - 150 ml milk, hand hot (110-125F)
  - 150 ml water, hand hot (110-125F)
- Dough
  - 300 g plain flour
  - 50 g butter, diced
  - 2 eggs, beaten
  - 75 g superfine sugar (caster sugar)
  - 175 g sultanas (or raisins)
  - 50 g cut mixed peel
- Egg Glaze
  - 1 egg
  - 1 teaspoon superfine sugar (caster sugar)
  - 1 tablespoon water
  - 40 g lumps of sugar or 40 g sugar cubes, crushed coarsely

## DIRECTIONS

1. Place the batter ingredients (flour, sugar, yeast, warm milk and water) in a large bowl and beat with a wooden spoon, or on low in a mixer.
2. Leave in a warm place until frothy for about 20 minutes.
3. If you use Fast Action, bread maker, or quick yeast, omit the "leave until frothy" step.
4. For the dough, place the flour in a bowl and rub in the butter until it resembles fine breadcrumbs.
5. Add the flour and butter mixture, eggs, sugar, sultanas and mixed peel to the batter.
6. Beat well for about 10 minutes (this is a lot easier with an standing mixer!) Cover (with plastic wrap or a clean damp tea towel) and leave to rise for 1 1/2 hours or until dough has doubled.
7. Pre-heat oven to 220°C/425°F/Gas mark 7 and lightly butter or grease 2 baking sheets.
8. Beat the dough well for a few minutes, place large tablespoonfuls/globs of dough on the baking sheets (6 per sheet).
9. Cover (if you use plastic wrap, remember to oil it before hand!) and leave in a warm place for 30 minutes until doubled in size.
10. Place egg glaze ingredients in a bowl and beat until well combined.
11. Uncover buns and brush with egg glaze, then sprinkle with the crushed sugar lumps.
12. Bake for 15 to 20 minutes.
13. Leave to cool on wire rack.
14. You can also replace the sultanas and mixed peel with 225g mixed dried fruit, as long as it contains some mixed peel.