



recipe

HOT CROSS BUNS

- 1 C milk (whole preferred)
- 1/2 C olive oil
- 3 eggs
- 4 C all-purpose flour
- 2 TBS granulated sugar
- 2 tsp ground cinnamon
- 1 tsp ground coriander
- 1 1/2 tsp instant yeast
- 1 tsp salt
- 1 C golden raisins soaked in 1 C orange juice for at least an hour

1. In a medium size bowl, whisk together milk, olive oil, and two of the eggs
2. In a large bowl, mix together flour, sugar, spices, yeast, and salt. Add the milk mixture and stir until you have a shaggy dough.
3. Let rest for 15 minutes then knead for 10-12 minutes, until smooth.
4. Strain the raisins out of the orange juice and add into the dough in the last minute of kneading.
5. Let the dough rest in a covered bowl in a warm spot for an hour.
6. Divide the dough into 15 pieces and roll each piece into a round. Place the buns on an oiled baking tray then cover and rest again for one hour.
7. When the buns are almost finished with this final rest, preheat the oven to 350°F. Whisk together the last egg with a splash of water and brush the egg wash on top of the buns. Cut a cross shape about 1/2-inch deep in each bun.
8. Bake twenty minutes. Let cool and enjoy. Optional: Make a thick glaze of powdered sugar and orange juice to pipe in a cross shape on top



scripture

MATTHEW 26:17-30

26 While they were eating, Jesus took a loaf of bread, and after blessing it he broke it, gave it to the disciples, and said, "Take, eat; this is my body."



conversation

How have you felt connected to Christ today?

