

Hot Cross Buns. (Best recipe)

1 pkg yeast - etc.

1 cup milk scalded then add

$\frac{1}{2}$ " sugar

$\frac{1}{4}$ " butter

$3\frac{1}{2}$ " flour (but more) 6

1 egg

$\frac{1}{2}$ tea salt

$\frac{1}{2}$ " cinnamon

$\frac{1}{2}$ " cloves or nutmeg

$\frac{1}{2}$ cup currants or raisins

Rise 2 hrs - make runs - rise again
(Walter's recipe) (over)

Brush 1 egg white, Cold water beat
with fork on formed bins.

350°.

1 tbsp yeast = 1 pkg or envelope
1 tea sugar
1/2 cup lukewarm

Let stand 10 mins & stir well