

# Chelsea buns

## Ingredients

250g strong white flour  
15g margarine  
125ml milk, warm  
1 sachet of quick acting yeast  
25g margarine  
75g currants  
25g mixed peel  
25g demerara sugar  
1 teaspoon mixed spices or  
cinnamon

## Equipment

Mixing bowls, sieve, mixing spoon, measuring jug, rolling pin, weighing scales, round or square cake tin, knife and pastry brush

## Method

1. Preheat oven to 220°C, gas mark 7.
2. Grease a deep-sided roasting tin or Swiss roll tin.
3. Sift the flour into a bowl.
4. Rub in the 15g margarine.
5. Add the yeast.
7. Pour warm milk into the flour mixture.
8. Mix into a soft dough.
9. Knead the dough for 10 minutes until smooth and elastic.
10. Roll out into a square (25cm x 25cm).
11. Brush melted butter over the dough.
12. Sprinkle the currants, mixed peel, spice and sugar over the dough.
13. Roll up the dough like a Swiss roll.
14. Cut into 9 slices.
15. Arrange slices in baking tin, cover and leave to rise (until doubles in size).
16. Bake for 20 minutes.

## Handy hints

- \* Why not use grated apple or pear?
- \* Use different types of spices.



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