

## **HOT CROSS BUNS** (can be frozen for 2 months)

500g (1lb 2 oz) Strong white flour  
75g (2¾ oz) Caster sugar  
2 teaspoons mixed spice  
1 teaspoon cinnamon  
Finely grated zest of 1 lemon  
10g (¼ oz) salt  
10g (¼ oz) fast acting dried yeast  
40g (1½ oz) melted butter  
10fl oz warm milk  
1 large egg  
200g (7 oz) sultanas  
50g (1¾ oz) finely chopped mixed peel  
2 baking trays lined with baking parchment

### **Topping**

80g (3 oz) plain flour  
100 ml cold water  
Melted apricot jam or golden syrup for glazing

1. Mix together the strong flour, sugar, spices and grated lemon rind in a large bowl
2. Add the salt and yeast making sure you place them on opposite sides of the bowl
3. Add the butter, egg and warm milk and mix together with a wooden spoon or in a food mixer using a dough hook.
4. Add the sultanas and mixed peel and mix in
5. Knead by hand on a floured surface for about 8 minutes or 3 minutes if using an electric mixer
6. Place into a bowl, cover with either cling film or a tea towel and leave to rise until it has doubled in size - approximately 1½ hours
7. Turn the dough out onto a floured surface and divide and shape into 12 balls.
8. Place the buns onto the baking trays and leave for about 10 minutes until puffy
9. **To make the crosses** mix the 80g plain flour with 100 ml cold water to form a smooth paste and spoon into a piping bag fitted with a small plain nozzle about 4mm
10. Pipe crosses onto each bun and bake in a preheated oven at 200 degrees fan or gas mark 7 for 15 to 20 minutes
11. Melt the apricot jam or golden syrup in a small pan and use to brush the tops of the buns whilst still warm and then leave to cool on a wire rack.

## CHOCOLATE MOUSSE CAKE

### For the Cake:

25g (1 oz) cocoa plus extra for dusting  
3 tablespoons boiling water  
100g (4 oz) caster sugar  
100g (4 oz) self-raising flour  
1 teaspoon baking powder  
100g (4 oz) stork margarine or other baking spread  
2 large eggs  
2 tablespoons brandy  
Preheated oven at 160 degrees fan or Gas mark 4

### For the Mousse

300g (11 oz) Bournville chocolate broken into small pieces  
450 ml (15 fl oz) whipping cream

1. Grease and line a 20cm (8in) round spring form or loose bottom tin
2. Mix the cocoa powder with the boiling water and stir to form a smooth paste. Add the flour, caster sugar, flour, baking powder, Stork or baking spread and eggs and beat until smooth
3. Spoon into the prepared tin and level the top
4. Bake for 20 – 25 minutes until firm to the touch
5. Brush the top with brandy and leave to cool in the tin
6. To make the mousse place the chocolate into a basin and melt over a pan of **JUST simmering** water. **DO NOT allow the bowl to come into contact with the water.** Set aside to cool a little
7. Whip the cream until just forming soft peaks and carefully fold into the melted chocolate
8. Spoon over the cold cake and level the top with a palette knife or the back of a table spoon
9. Refrigerate for **at least** 4 hours or preferably overnight
10. To serve, carefully removed from the tin, dust with a little cocoa powder and top with raspberries and blueberries or Sugar eggs to make it a celebration Easter Cake.