



Paradise Recipe



Hot Cross Buns

4-1/2 to 5 cups all-purpose flour
2 packages (1/4 ounce each) fast-rising yeast
1/3 cup granulated sugar
3/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/8 teaspoon ground cloves
1/2 teaspoon salt
1 – 1/4 cups milk
6 tablespoons butter or margarine, cut into pieces
2 eggs
1/2 cup dark raisins
1/2 cup (4 oz.) Assorted Candied Pineapple (chopped)
1/4 cup (2 oz.) Candied Fruit & Peel Mix (chopped)
1 egg white
1 tablespoon water
1 cup confectioners sugar
3 to 4 teaspoons milk

Combine 2 cups of the flour, yeast, granulated sugar, cinnamon, nutmeg, cloves and salt in large bowl. Heat milk and butter in small saucepan until butter is melted and milk registers 125 to 130 degrees; add to flour mixture mixing until smooth. Beat in eggs. Mix in enough remaining flour to make smooth dough; mix in raisins, pineapple and fruit & peel mix. Knead dough on lightly floured surface until smooth and elastic, about 5 minutes. Place dough in bowl; let rise, covered, in warm place until double in size, 30 to 45 minutes. Punch dough down.

Shape dough into 3 dozen balls; place 2 inches apart on greased cookie sheets. Let rise, loosely covered, until double in size, about 30 minutes. Beat egg white and water until foamy; brush over tops of rolls. Bake in preheated 375-degree oven until golden, about 20 minutes. Cool on wire racks. Mix confectioners sugar with enough milk to make thick glaze consistency. Drizzle a cross of frosting over the top of each roll.

Makes 3 dozen