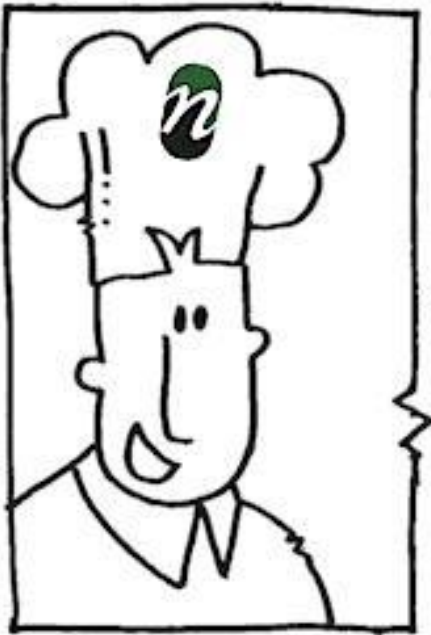





Chelsea Buns



Ingredients



250g strong white flour
½ teaspoon salt
15g margarine
125ml milk
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 and salt into a bowl.





4. Rub in 15g margarine.



5. Add the yeast.





6. Warm the milk until lukewarm.

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. Melt butter in a small saucepan, than brush 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.



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