

# G/F Hot Cross Buns

---

## Ingredients:

1 cup Rice Flour	2 tsp Yeast
2 cups G/F Self Raising Flour	1 cup Sultanas
1/3 cup Caster sugar	3 Eggs
3 tsp Xanthan gum	1 tsp vinegar
1 tsp G/F Baking powder	¼ cup Olive Oil
2 tsp Cinnamon	2 Tbsp melted butter



## Method:

Put yeast and 3 tsp of the caster sugar into a cup with a little water and stir, set aside until frothy. Add all the dry ingredients EXCEPT sultanas to the food processor and blend for 30 seconds.

Pour in yeast mix, oil, eggs and vinegar and blend on high for 3 minutes. It should form a large ball, if it doesn't, try drizzling with a little oil until a ball forms. Tip in the sultanas and process until they are worked through the dough (a few seconds).

Cut dough into 16 pieces, roll each into a ball. Line a tray with baking paper and place a ball on it with 7 balls in a circle around the outside. Repeat with the other balls.

With a sharp knife dipped in G/F flour cut a shallow cross on the top of each bun.

Brush with melted butter. Cover with tea towel and allow to rise.

Bake 190C for 30 mins. Cool on rack.

Make a thick icing with G/F icing sugar & water. Pipe in the channels of the crosses whilst still slightly warm.

(Recipe from Silly Yak Chat, WA's local Coeliac Magazine)