

## Chelsea Buns



### ***Ingredients***

This quantity makes about 9 Chelsea Buns ... just about as many as I can fit on my baking tray. If you have a bread machine handy, you can make the dough in that. Mine even has a recipe for it ....

#### **For the dough:**

- 9 oz / 225g plain flour
- 1 oz / 25g butter
- 1 oz / 25g caster sugar
- 1/4 tsp salt
- 1 sachet of easy blend dried yeast
- 3 fl oz / 75ml warm milk
- 1 egg

#### **For the filling and topping:**

- 2 oz / 50g melted butter
- 5 oz / 125g currants
- 3 oz / 75g dark brown sugar
- golden syrup
- 9 oz / 225g icing sugar
- 3-4 tbsp hot water

### ***Preparation***

If you're using a bread machine, put in all the ingredients for the dough and let it run on the dough setting until done.

Otherwise sift the flour and salt and rub in the butter before adding the sugar and yeast.

Beat the egg and milk together and add to the dry ingredients.

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Mix to a soft dough, then turn out onto a floured board and knead until smooth. Add a little more flour or milk if you need to adjust the consistency.

Return dough to a lightly greased bowl, cover and leave in a warm place to rise. You're ready to continue if the dough has roughly doubled in size. Depending on the warmth of your kitchen, this can take as little as one hour - or as much as two and a half!

Once your dough is risen (or when your bread machine tells you to) turn it out onto a board and roll it into a large rectangle, about 40cm x 30cm (12in x 16in).

Brush all over with the melted butter and sprinkle with the currants and brown sugar.

Roll up your dough, and then cut it into 9 slices with a sharp knife.

Arrange the buns on a greased baking tray, leaving a little space between them.

Cover again and leave to rise until the gaps between the buns have disappeared and they look nicely risen.

While the buns are rising, preheat the oven to 220°C / 450°F / gas 7.

Bake for 25 minutes, until golden brown. As soon as they're out of the oven brush your Chelsea buns all over with golden syrup, before placing them on a wire rack to cool.

Mix the icing sugar with the hot water into a thinnish paste and spread it over the buns with a knife.

Leave to cool completely before digging in!