

ICED BUN

Ingredients

- 500g white bread mix
- 100g caster sugar
- 1 egg
- 250-300ml warm water

For the icing

- 350g icing sugar
- Water

Method

1. Pulse together the bread mix and sugar in a food processor or table-top mixer. While the motor is running, add the egg and water, until a soft dough is formed.
2. Knead on a lightly floured surface until smooth, about 5-10 mins.
3. Leave in an oiled bowl, covered with oiled cling film, in a warm place until doubled in size – about 1 hr.
4. Knock back the dough by squashing with your fist and divide into 20 evenly-sized pieces. Once divided keep covered with a clean tea towel so they don't dry out.
5. Shape each into a sausage and place on an oiled baking tray. Cover with oiled cling film and rise until doubled in size again.
6. Heat oven to 200°C/180°C fan/gas mark 6. Remove film and cook buns on the top shelf for 8-10 mins until golden, then allow to cool on a wire rack.
7. To decorate, mix the icing sugar with a little water until stiff but spreadable and apply with a spoon. Why not add food colouring to your icing, or scatter sprinkles on your buns?

