



## INGREDIENTS

### EGG WASH

Combine 1 egg yolk with 1 ½ TBSP of cream

### GLAZE

4 TBSP of apricot jam

4 TBSP of water

## HOT CROSS BUNS #1

By Caterina Romano's kitchen

## DIRECTIONS

1. Brush the buns with the egg wash.
2. Preheat the oven to 375 DF.
3. Pipe a straight line through the center of each bun. Pipe another line to form a cross.
4. Bake in oven for 17 minutes or until golden brown on top.
5. For the glaze, whisk together the jam and water until smooth.
6. When the buns come out of the oven, brush the glaze over the worm rolls.
7. Allow to dry and serve.