

'All in One' Buns

<https://www.youtube.com/watch?v=tiIZytBHn40>

Recipe	Equipment
50g SR Flour	Mixing Bowl
50g Butter	Scales
50g Sugar	Wooden Spoon
1 Egg	Knife
	Spatula
	Teaspoon
	Bun Tray

Method

1. Self, Oven 180°C Gas 5, cloths, collect equipment, put bun cases in bun trays
2. Weigh out sugar, butter and flour, add egg and raisins or seeds if you are using them
3. Beat together gently
4. Divide into 6 buns
5. Bake for 10-15 minutes until risen and golden
8. Bake 10-15 minutes until golden
9. Remove from the trays to cool using a knife **BEWARE VERY HOT**
10. Leave to cool. Store in an airtight box/decorate as required

Evaluation

How well did you work?

I set up my area well

I weighed out

I followed the recipe

I put the mixture in my bun cases

I used the oven safely

I washed up

How can you make your buns healthier?

How could you make them gluten free?

How could you make them dairy free?

If I made buns again, I would....

How many flavours can you add to buns? (5)

How can you decorate buns?