

Heavenly Hot Cross Buns

National Curriculum Objectives:

Reading:

English Year 3 & Year 4: [Understand what they read, in books they can read independently, by identifying how language, structure and presentation contribute to meaning.](#)

GPS:

English Year 3 & Year 4: (3G1.4) [conjunction](#)

Level of this pack:

Old National Curriculum: 3a

New National Curriculum: Year 3 Greater Depth/Year 4 Expected/Year 5 Emerging

Book Band: Sapphire

PM Benchmark Level: 29 & 30

Reading Recovery Level: 29 & 30

Reading Age: 9 1/2 – 10

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Heavenly Hot Cross Buns

Easter is right around the corner and that can only mean one thing... hot cross buns! Forget the chocolate eggs! Toasted, buttery hot cross buns are the perfect way to start the day so my **Heavenly Hot Cross Buns** recipe is an Easter **essential**.

INGREDIENTS (for 10 buns)

500g white flour

70g caster sugar

300ml whole milk

40g butter

1 tbsp sunflower oil

8g fast-action dried **yeast**

1 egg

1 tsp salt

2 tsp mixed spice powder

1 tsp ground **cinnamon**

150g sultanas

zest of 1 lemon

75g plain flour (for the cross)

2 tbsp golden syrup (for the **glaze**)

TOM'S TOP TIP

If you can **resist** eating them all in one go, freeze the leftovers! These mouth-watering hot cross buns can be kept in the freezer for up to one month.

METHOD

1. Mix the white flour, caster sugar, spice powder and cinnamon in a large bowl.
2. Add the salt and yeast to the mixture.
3. Melt the butter in a pan.
4. Warm up the milk in a pan.
5. Add the butter and half of the milk to the mixture in the bowl.
6. Add the egg and mix it all together.
7. Add the remainder of the milk while you are mixing to form the **dough**.
8. Continue to **knead** whilst adding the sultanas and lemon zest.
9. Oil a dish and place the dough into it.
10. Cover the dish with cling film and leave it to rest for 90 minutes.

Turn over to see the next steps...

11. When the dough has doubled in size, divide it into 10 balls.
12. Line a baking tray with paper and place the balls on the tray.
13. Cover the balls with cling film and leave to rise further for up to an hour.
14. **Preheat** the oven to 200°C/Gas 6.
15. Mix the plain flour with 5 tbsp water to make the paste for the cross.
16. Spoon the paste into an icing bag and pipe a cross on each bun.
17. Bake the buns for 15 to 20 minutes.
18. Melt the golden syrup in a pan then brush some onto each bun.
19. Set the buns aside to cool.
20. **Serve** and enjoy!



Preparation Time: 2 hours

Cooking Time: 15 to 20 minutes



SERVING SUGGESTION #1

Enjoy your traditional hot cross buns the classic way with **lashings** of creamy butter.

SERVING SUGGESTION #2

Not a fan of sultanas? Swap them for some chocolate chips! It is Easter after all!

SERVING SUGGESTION #3

Load your hot cross buns with ice cream for the most delicious Easter dessert on offer!

SERVING SUGGESTION #4

Do you like to mix sweet and **savoury**? Add bacon to your hot cross bun for a filling breakfast!



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Heavenly Hot Cross Buns
Follow-Up Work

1. What are the phrases 'Heavenly Hot Cross Buns' and 'Easter essentials' examples of?
2. What does the phrase 'right around the corner' mean?
3. What do you think tbsp and tsp mean?
4. Name 3 features of a recipe that you can see in the text.
5. How many hot cross buns does the recipe make?
6. Name 2 things you could do if you only wanted 5 hot cross buns.
7. Who do you think Tom is?
8. True or false? Altogether, it takes 2 hours to make the hot cross buns. Explain how you know.
9. What does the '#' mean in the serving suggestions?
10. Which serving suggestion would you most like to try? Why?
11. Find 3 pieces of evidence to prove this recipe has been published in a magazine rather than on a website.
12. Why do you think there is an advert for an online store called 'Kitchen Goodies' at the end of the recipe?

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Heavenly Hot Cross Buns – Vocab 1

Write the meaning of each of the words below.

heavenly	
essential	
yeast	
cinnamon	
zest	
glaze	
resist	
dough	
knead	
preheat	
serve	
suggestion	
lashings	
savoury	
transform	
utensils	

Heavenly Hot Cross Buns – Vocab 2

Unscramble the words below.

kaend _____
 hlnaevey _____
 paereht _____
 ysaet _____
 tsroarfnm _____
 lishsgans _____
 gzale _____
 sguosiegtn _____

cnimonan _____
 dugoh _____
 zset _____
 sorvauy _____
 easneistl _____
 uetslnis _____
 sreev _____
 rsesit _____

Find the words in the word search below.

p	f	a	l	z	o	w	t	s	l	i	s	n	e	t	u	g
t	m	r	o	f	s	n	a	r	t	z	u	t	q	u	y	m
c	g	r	e	d	j	u	s	y	p	e	i	a	m	d	h	a
t	e	x	k	q	b	n	o	i	t	s	e	g	g	u	s	k
k	s	b	g	n	o	m	a	n	n	i	c	a	j	l	z	e
s	p	o	f	l	e	s	f	m	f	w	p	i	s	g	r	h
i	r	u	e	t	v	a	h	b	m	o	r	q	v	o	b	x
y	e	r	d	s	y	q	d	p	g	l	a	z	e	l	y	n
r	h	m	a	i	e	n	i	s	l	t	h	e	s	v	l	j
u	e	y	t	s	l	x	e	v	i	n	m	s	g	e	n	i
o	a	r	y	e	a	s	t	k	s	a	j	t	g	k	e	b
v	t	c	i	r	d	w	s	x	h	e	v	a	c	s	v	w
a	h	l	a	s	h	i	n	g	s	n	r	e	u	i	a	t
s	o	z	s	e	h	g	u	o	d	c	f	v	b	o	e	k
n	s	e	s	s	e	n	t	i	a	l	o	i	e	l	h	p

Match the sentences which could be joined by the conjunction 'before'.

Oil the dish.

You divide it into 10 balls.

Let the dough rise.

You put the buns in to bake.

Preheat the oven.

You eat them.

Let the buns cool down.

You place the dough into it.

Underline the conjunctions in the sentences below.

1. If you can resist eating them all, freeze the leftovers.
2. Try chocolate chip hot cross buns as it is Easter.
3. Although hot cross buns are sweet, some people like to eat them with bacon.
4. Melt the syrup in a pan while the buns are baking.
5. Brush the syrup onto each bun after they have finished baking.

Add the conjunctions from the word bank to complete the sentences below.

if

because

and

or

1. A hot cross bun is usually made with sultanas _____ raisins.
2. You need to mix flour _____ water to make a paste for the cross.
3. Try hot cross buns with ice cream _____ you want a delicious Easter dessert.
4. I like hot cross buns with butter _____ it is traditional.

Heavenly Hot Cross Buns – Oral Teacher Questions

1. What are the phrases 'Heavenly Hot Cross Buns' and 'Easter essentials' examples of? **Alliteration**
2. What does the phrase 'right around the corner' mean? **It's coming up very soon.**
3. What do you think tbsp and tsp mean? **Tablespoon and teaspoon**
4. Name 3 features of a recipe that you can see in the text. **Various possible answers, for example: ingredients list, method, imperative verbs.**
5. How many hot cross buns does the recipe make? **Ten**
6. Name 2 things you could do if you only wanted 5 hot cross buns. **Halve the ingredients in the recipe or freeze the leftovers.**
7. Who do you think Tom is? **The person who wrote the recipe.**
8. True or false? Altogether, it takes 2 hours to make the hot cross buns. Explain how you know. **False, because the preparation time alone takes 2 hours. The cooking time is 15 to 20 minutes on top of this.**
9. What does the '#' mean in the serving suggestions? **Number**
10. Which serving suggestion would you most like to try? Why? **Various possible answers, for example: I would most like to try serving suggestion #2 because I don't like sultanas but I love chocolate.**
11. Find 3 pieces of evidence to prove this recipe has been published in a magazine rather than on a website. **1. There are page numbers in the bottom corners, 2. At the bottom of the first page, it says: "Turn over to see the next steps...", 3. The advert for 'Kitchen Goodies' states that "Readers of COOKERY MAGAZINE can enjoy 10% off with the code: COOK10."**
12. Why do you think there is an advert for an online store called 'Kitchen Goodies' at the end of the recipe? **The recipe is in a cookery magazine so a shop selling kitchen utensils and gadgets might interest the readers.**

Heavenly Hot Cross Buns – Vocab 1

Write the meaning of each of the words below.

heavenly	of the heavens or sky, divine, wonderful
essential	absolutely necessary, extremely important
yeast	a type of fungus which is used to make dough rise
cinnamon	an aromatic, sweet spice made from the bark of a tropical tree
zest	the outer, coloured part of the peel of citrus fruit
glaze	a liquid used to form a smooth, shiny coating on food
resist	to stop yourself from doing something that you want to do
dough	a thick mixture of flour and liquid used for baking
knead	to press and squeeze something firmly and repeatedly with your hands
preheat	to heat something up before it is needed
serve	to present food or drink to someone
suggestion	an idea or plan to think about
lashings	large amounts of something
savoury	salty or spicy rather than sweet
transform	to change completely
utensils	tools or objects used in a kitchen or house e.g. knives, forks, spatulas

Heavenly Hot Cross Buns – Vocab 2

Unscramble the words below.

kaend	knead	cnimonan	cinnamon
hlnaevey	heavenly	dugoh	dough
paereht	preheat	zset	zest
ysaet	yeast	sorvauy	savoury
tsroarfnm	transform	easneistl	essential
lishsgan	lashings	uetslnis	utensils
gzale	glaze	sreev	serve
sguosiegt	suggestion	rsest	resist

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c	g	r	e	d	j	u	s	y	p	e	i	a	m	d	h	a
t	e	x	k	q	b	n	o	i	t	s	e	g	g	u	s	k
k	s	b	g	n	o	m	a	n	n	i	c	a	j	l	z	e
s	p	o	f	l	e	s	f	m	f	w	p	i	s	g	r	h
i	r	u	e	t	v	a	h	b	m	o	r	q	v	o	b	x
y	e	r	d	s	y	q	d	p	g	l	a	z	e	l	y	n
r	h	m	a	i	e	n	i	s	l	t	h	e	s	v	l	j
u	e	y	t	s	l	x	e	v	i	n	m	s	g	e	n	i
o	a	r	y	e	a	s	t	k	s	a	j	t	g	k	e	b
v	t	c	i	r	d	w	s	x	h	e	v	a	c	s	v	w
a	h	l	a	s	h	i	n	g	s	n	r	e	u	i	a	t
s	o	z	s	e	h	g	u	o	d	c	f	v	b	o	e	k
n	s	e	s	s	e	n	t	i	a	l	o	i	e	l	h	p

Match the sentences which could be joined by the conjunction 'before'.

- | | | |
|-------------------------|--|------------------------------|
| Oil the dish. | | You divide it into 10 balls. |
| Let the dough rise. | | You put the buns in to bake. |
| Preheat the oven. | | You eat them. |
| Let the buns cool down. | | You place the dough into it. |

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2. Try chocolate chip hot cross buns **as** it is Easter.
3. **Although** hot cross buns are sweet, some people like to eat them with bacon.
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2. You need to mix flour **and** water to make a paste for the cross.
3. Try hot cross buns with ice cream **if** you want a delicious Easter dessert.
4. I like hot cross buns with butter **because** it is traditional.