



# Hot Cross Buns

NIBBLEDISH CONTRIBUTOR

## Ingredients

18 Rhodes™ Dinner Rolls, thawed to room temperature  
3/4 cup dried cranberries or raisins  
1/4 cup sugar  
1 teaspoon cinnamon  
1/4 teaspoon cardamom  
1/4 teaspoon nutmeg  
1/4 teaspoon allspice  
flour, if necessary

### *Frosting:*

1 1/3 cups powdered sugar  
1 1/2 teaspoons lemon zest  
1 teaspoon lemon juice  
1-2 tablespoons milk

## Instructions

- Combine rolls and press or roll to flatten.
- Combine sugar and spices in a bowl.
- Sprinkle flattened dough with 1/3 of the sugar mixture and 1/3 of the cranberries or raisins.
- Fold dough over on itself and flatten again.
- Repeat the sugar and cranberries process and fold over again.
- Repeat one more time.
- Knead the dough as necessary to completely incorporate the added ingredients.
- If dough becomes too sticky, sprinkle lightly with flour.
- Shape into a log and cut into 12 equal pieces.
- Shape each piece into a ball and place on a sprayed baking sheet.

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- Cover with sprayed plastic wrap and let rise until almost double in size.
  - Remove wrap and bake at 350°F 15-20 minutes or until golden brown.
  - Let cool.
  - Mix ingredients for frosting and frost rolls.