



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.