

FINGER BUNS



INGREDIENTS

- 7g sachet dry yeast
- 2 teaspoons caster sugar
- 1 cup warm water
- 3 cups bread flour
- 1 teaspoon sea salt
- 1 tablespoon olive oil
- 1/2 teaspoon ground cinnamon
- 1/2 cup mixed dried fruit
- 1 1/4 cups icing sugar mixture
- 1 teaspoon butter, softened
- Pink food colouring
- Desiccated coconut, to serve

METHOD

- Step 1

Place yeast, sugar and warm water in a jug. Whisk with a fork until yeast has dissolved. Stand in a warm place for 10 minutes or until frothy.

- Step 2

Sift flour and cinnamon into a large bowl. Stir in salt, yeast mixture and olive oil. Mix to form a soft dough. Turn out onto a lightly floured surface. Knead dough for 10 to 15 minutes, kneading in fruit for the last 2 minutes of kneading time. Place in a large, lightly greased bowl. Cover and set aside in a warm place for 1 hour or until doubled in size.

- Step 3

Meanwhile, preheat oven to 200°C/180°C fan-forced.

- Step 4

Grease 2 baking trays well with olive oil cooking spray or olive oil. Divide dough into 12 portions. Roll each portion into 12cm logs. Place, 5cm apart, on prepared trays.

- Step 5

Cover with lightly greased plastic wrap. Set aside in a warm place for 30 to 40 minutes or until dough has almost doubled in size. Bake for 20 minutes.

- Step 6

Place icing sugar, butter and 2 tablespoons warm water in a bowl. Stir until smooth. Tint pink. Spread icing over cooled bun tops. Sprinkle with coconut. Serve.