

# Iced Buns

**Makes 12**

**Hands-on Time 30 minutes**

**Proving Time +3 hours**

**Baking Time 10 minutes**

## Ingredients

- 500g strong bread flour (plus extra for dusting)
- 1 sachet or 2 1/2 tsp fast-action yeast
- 50g caster sugar
- 50g unsalted butter (softened)
- 1 medium egg
- 140ml water
- 185ml full-fat milk
- Oil for greasing
- 250g icing sugar

## Equipment

- Freestanding mixer or large mixing bowl and wooden spoon
- Clingfilm or tea towel
- Dough scraper or knife
- Baking parchment
- Aluminium baking sheet
- Mixing bowl
- Spatula

## Method

### 1. Make the Dough

- In a mixing bowl, combine flour, yeast, sugar, and butter. Add the egg, water, and 160ml milk.
- Knead the dough for 10 minutes (by hand or mixer). Transfer to a lightly oiled bowl, cover, and let prove until doubled in size (about 2 hours or overnight in the fridge).

### 2. Shape the Rolls

- Divide the dough into 12 equal portions.
- Shape each portion into a smooth round by cupping your hands and rotating the dough. Roll into a sausage shape and place on a parchment-lined baking sheet.
- Cover with oiled clingfilm and let prove for 1 hour until doubled in size.

### 3. Bake the Rolls

- Preheat the oven to 210°C/190°C (fan)/425°F/Gas Mark 7.
- Bake the rolls on the middle shelf for 10 minutes until golden brown. Let cool completely.

### 4. Ice the Rolls

- Mix icing sugar and 25ml milk until thick but drippy. Adjust consistency with more sugar or milk as needed.
- Spread a dollop of icing over each roll, smoothing with a spatula or finger dipped in milk.

Enjoy!