

EASTER HOT CROSS BUNS

Every Easter, my [1._____] surprises the family with a special recipe for hot cross buns. Unlike any other, these buns have a unique twist. Instead of raisins, he/she adds [2._____].

The secret begins with flour, sugar, [3._____], and [4._____], mixed together in a [5._____] bowl.

To this, he/she adds a pinch of [6._____] and a generous helping of [7._____].

The dough is then left to rise in a [8._____] place, filling the kitchen with a [9._____] and [10._____] aroma.

Once risen, the dough is kneaded with care and shaped into [11._____] buns. My [1._____] then pipes shapes top using a mixture of [12._____] and [13._____]. Instead of the traditional crosses, he/she pipes [14._____].

Baked to perfection, these hot cross buns are a [15._____] treat, eagerly awaited by everyone in the family.

But the true magic is in the [16._____] glaze, which is brushed over the buns at the end. It's made of [17._____] and [18._____], giving the buns their [19._____] taste.

Finally, we all gather around the table, enjoying the hot cross buns feeling [20._____], thanks to my [1._____] 's special recipe.



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1. Family member + their name
2. Ingredient
3. Food
4. Food
5. Adjective
6. Spice
7. Ingredient
8. Adjective
9. Adjective for smell
10. Adjective for smell
11. Adjective
12. Ingredient
13. Ingredient
14. Shape
15. Adjective
16. Adjective for food
17. Ingredient
18. Ingredient
19. Adjective for taste
20. Emotion

