

## Iced Finger Buns

### Ingredients

125g strong white bread flour  
5g fast action yeast  
15g caster sugar  
10g butter  
½ egg  
pinch salt  
30ml warm milk  
25ml water

75g icing sugar  
50ml double cream  
strawberry jam

### Method

1. Put all the ingredients for the dough in a large bowl and mix together with your hands until a dough is formed. Add more water as required
2. Tip the dough on a lightly floured worktop and knead well for 10 mins until the dough is smooth and elastic.
3. Return to the bowl and cover with cling film. Leave to rise until it has doubled in size
4. Tip the dough out onto a floured surface and divide into 12 pieces
5. Roll into balls and then into fingers. Leave to rise on a baking tray for 30 mins. Pre-heat the oven to 220C/435F/gas 7
6. Bake the fingers for 10 mins
7. Mix the icing sugar with 10ml water and stir into a paste
8. Split the fingers lengthways and dip the top into the icing
9. Fill the middle of the buns with whipped cream and strawberry jam