

## Hot Cross Bun Recipe - Comprehension Questions

1. In instruction 5, what does the word 'knead' mean?
2. When making Hot Cross Buns, what do you have to do first?
3. What do you have to do once you've 'mixed everything together to form a sticky dough?' (Instruction 5)
4. Instruction 2 says 'Sift the flour, cinnamon and mixed spice...'  
Why do you think it's important to sift these things?
5. What do you think would happen if you didn't make sure there was plenty of space between each bun? (Instruction 8)
6. Do you think these instructions are clear and easy to follow?  
Why/why not?