

Hot cross buns



A **hot cross bun** is a spiced sweet bun usually made with fruit, marked with a cross on the top, and traditionally eaten on **Good Friday** in the United Kingdom; Ireland; Australia; India; New Zealand; South Africa; and some parts of the Americas, including Canada and the United States.

The bun marks the end of [Lent](#) and different parts of the hot cross bun have a certain meaning, including the [cross](#) representing the [crucifixion of Jesus](#), and the [spices](#) inside signifying the spices used to embalm him at his burial.



SIMNEL CAKE



Type: Fruitcake

Course: Dessert

Place of origin: United Kingdom

Simnel cake is a fruitcake widely eaten in the [United Kingdom](#), [Ireland](#) and other countries with patterns of migration from them, associated with [Lent](#) and [Easter](#). It is distinguished by layers of almond paste or marzipan, typically one in the middle and one on top, and a set of eleven balls made of the same paste, representing the 12 apostles minus Judas, who betrayed Christ.



Ingredients

Simnel cake is a light fruitcake, generally made from these ingredients: white flour, sugar, butter, eggs, fragrant spices, dried fruits, zest and candied peel. Sometimes orange flower water or brandy is used, either in the cake batter or to flavour the almond paste. In most modern versions marzipan or almond paste is used as a filling for the cake, with a layer laid in the middle of the mix before the cake is cooked, and it is also used as decoration on the top.



Easter biscuits

Apart from boiled eggs, Easter biscuits are eaten for breakfast and also for tea. They are traditionally made with currants and spices, but they can also be made with other ingredients and in the shape of eggs or bunnies. Easter Biscuits are sometimes called "Cakes", and are eaten on Easter Sunday. They contain spices, currants and sometimes grated lemon rind.





Traditionally they're a crunchy, sugary, shortbread-type biscuit studded with currants.

CUSTARD TARTS

The traditional Easter pudding is custard tarts sprinkled with currants and flat Easter biscuits.



LAMB



Roast lamb

COOKED HAM



Easter glazed ham. Photograph: Colin Campbell/Guardian



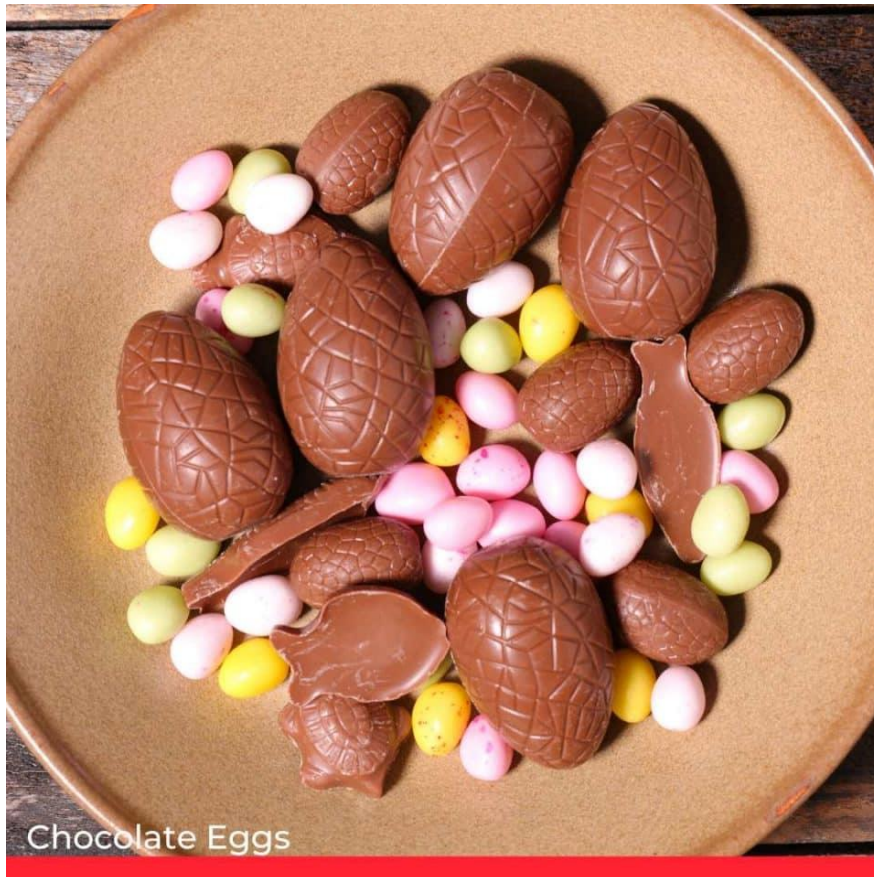
Traditional baked ham

CHOCOLATE BUNNIES



Chocolate bunnies are everywhere at Easter. Over 90 million are produced and enjoyed each year! But what have rabbits got to do with Easter? As far back as pagan times, rabbits have symbolized fertility, rebirth, and the emergence of new life – all connected with the celebration of Easter each spring.

CHOCOLATE EGGS



Chocolate eggs are easily the most popular Easter treat. They come in all sizes, hollow or filled with goodies. From brightly colored versions designed to delight kids to sophisticated adult offerings created from fine, single-estate cocoa beans – the choice is endless.

[http:// inmadom-myenglishclass.blogspot](http://inmadom-myenglishclass.blogspot)

[http:// projectbritain.com](http://projectbritain.com)

<https://www.chefspencil.com/british-easter-foods/>

https://en.m.wikipedia.org/wiki/Simnel_cake