

RECIPE

Hot Cross Buns



Ingredients

1/4 cup mixed dry fruits
1 cup milk, 1/4 cup butter
1/2 teaspoon dry yeast
400 gm all purpose flour
nutmeg powder as required
1 cup water; 1/2 cup brown sugar, 1/2 teaspoon salt
2 eggs, 1/2 teaspoon cinnamon, 1/4 cup mixed berries

Method:

In a small cup, add all your dried fruits and add 1 cup of boiling water to it and keep aside. Take another bowl and add about 1/4 cup of milk along with 1 tsp sugar and 1 1/2 tbsp of yeast. Mix this well and let it sit until the yeast rises or for 10 minutes.

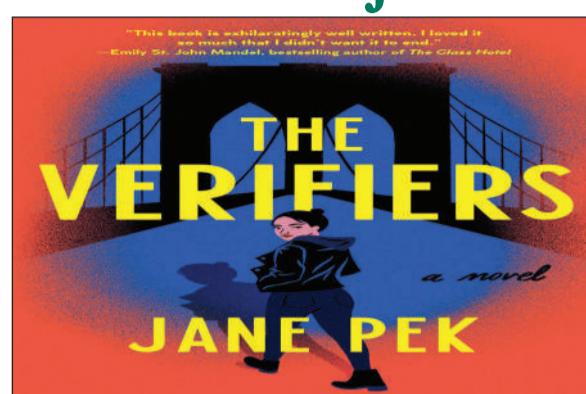
Now, take a large mixing bowl and add 1 cup of warm milk, 4-5 tbsp butter, 1/2 cup brown sugar, 2 eggs, beaten, the yeast mixture and 1 pinch of cinnamon and nutmeg. Mix all of these ingredients together until the sugar gets combined with the butter. Add 350 gms of all-purpose flour and combine it with the mixture. You will know that dough is ready when it starts to combine but is still a little sticking a bit with the mixer. Before adding to the dough, pat dry the dried fruits with a paper towel or a cloth. Now add them and knead them into the dough too. Put this dough in a pre-buttered bowl and cover and let it rise for an hour. Once the dough rises, take it out on the surface and divide into 12 equal parts and make balls out of it. Take a greased pan and start putting the dough balls at a 2-inch distance from each other. Keep it aside.

While the dough balls rise, preheat your oven at 190 degrees. Apply some egg wash on the risen dough balls and let them bake for 15 minutes until golden brown on top.

The last and most fun part about the recipe, while the buns cool down, take 5 tbsps of powdered sugar and 3 tbsps of milk. Mix it nicely until a thick glaze is formed. Now transfer to a piping bag, cut the top and start making crosses on warm buns. Your Hot Cross Buns are ready!

BOOK REVIEW

The Verifiers Jane Pek



Title: The Verifiers

Author: Jane Pek

Price: \$9.99 (Kindle edition)

REVIEW: "Pek's thoughtful, well-constructed debut introduces irrepressible Claudia Lin, who has recently been hired by Veracity, a low-profile, referrals-only company that checks information for mistrustful clients who want to know whether the people they meet on online dating sites are telling the truth...This nuanced novel will leave readers eagerly awaiting Pek's next book." - Publishers Weekly (starred review)

"A cool, cerebral, and very funny novel...beautifully complemented by entertaining secondary characters...Claudia is the seductive protagonist in a tale that delves into the dark heart of contemporary technology, not to mention the foibles of the human heart. With an inquisitive, clever, and curious narrator, this adventurous mystery is both scary and hilarious." - Kirkus Reviews (starred review)

"This book is exhilaratingly well-written. I loved it so much that I didn't want it to end." - Emily St. John Mandel, bestselling author of *The Glass Hotel*

"A clever and thought-provoking mystery laced with wit and insights about technology and relationships, who we are and who we pretend to be. Smart, twisty fun." - Charles Yu, National Book Award-winning author of *Interior Chinatown*

"Suspenseful and hilarious. The Verifiers builds on the tropes of the whodunit to bring us something entirely new. In quick-witted gumshoe Claudia Lin, Pek has created an irresistible heroine who must untangle her own family drama even as she investigates the malfeasance of warring online-dating platforms. This novel is a genre-defying joy!" - Anna North, New York Times bestselling author of *Outlawed*.

GADGET REVIEW

Vivo V23 Pro 5G



Brand: Vivo

Model: V23 Pro 5G

Price in India: Rs 38,990

Form factor: Touchscreen

Body type: Glass

Dimensions (mm): 159.46 x 73.27 x 7.36

Weight (g): 171.00

Battery capacity (mAh): 4300

Removable battery: No

Fast charging: Proprietary

Colours: Stardust Black, Sunshine Gold

Display:

Screen size (inches): 6.56

Resolution: 1,080x2,376 pixels

Hardware:

RAM: 8GB

Internal storage: 128GB

Camera:

Rear camera: 108-megapixel (f/1.88) + 8-megapixel (f/2.2) + 2-megapixel (f/2.4)

Rear autofocus: Yes

Rear flash: Yes

Front camera: 50-megapixel (f/2.0) + 8-megapixel (f/2.28)

Software:

Operating system: Android 12

Skin: Funtouch OS 12

Connectivity:

Wi-Fi: Yes

GPS: Yes

Bluetooth: Yes, v 5.20

USB OTG: Yes

USB Type-C: Yes

5G: Yes

VEHICLE REVIEW

Maruti Suzuki Brezza



2022 Maruti Suzuki Brezza Expected Price

Base Model: INR. 8.59 lakh.

Top Model: INR. 12.56 lakh.

Petrol engine: 2022 Maruti Suzuki Brezza

Engine type: 1.5-litre K15B Hybrid petrol engine

Displacement: 1462 cc

No. of cylinders: 4

Power: 103 bhp @ 6,000 rpm

Torque: 138 Nm @ 4,400 rpm

Transmission: 5-speed Manual or 4-speed torque-converter Automatic

Emission Standard: BS-6

Drivetrain: FWD

Driving Range: 894, 789 kmrs

Maruti Suzuki Brezza - Dimensions & Weight

Length: 3,995 mm

Width: 1,790 mm

Height: 1,640 mm

Wheelbase: 2,500 mm

Ground Clearance: 198 mm

Capacity:

No. of Doors: 5-Doors

Seating Capacity: 5-Person

Front Brake Type: Ventilated Disc

Rear Brake Type: Drum

Steering Type: Power assisted (Electric)

Wheel Type: Alloy Wheels

Front Tyres: 205 / 60 R16

Rear Tyres: 205 / 60 R16

Fuel Type: Petrol(1462 cc)

Transmission: Manual

ARAI Mileage: 18.45 kmpl

Petrol(1462 cc)

Automatic: 20.3 kmpl

Health and Lifestyle

Using a homemade mask for coronavirus?

Avoid making these mistakes



that your hands are clean and sanitized so that you don't spread any germs onto the mask and then wear it, before exiting the house. The same way, remember to not take it off soon. Come back to a safe place (i.e., the home), sanitize hands and take off the mask using the string on the sides of it. You can also use hot water to wash or disinfect your homemade mask every time you take it off.

Touching the mask portion: While one should always remove the mask using the strings on the sides or the back of a mask, the same way, it's important to not touch the

Fearing the ongoing crisis, the Centres of Disease Control and Prevention (CDC) and Health Ministry of India have urged people to wear a mask whenever they step out. Guidelines have also suggested many to make their own masks at home. While homemade masks may not be the best form of defence, they can help cut down the risk of infection. Masks are especially helpful when you step out or travel in public places and more so if used by someone who exhibits symptoms associated with the coronavirus.

Wearing a mask is definitely a good measure to protect yourself, however, it's vital to ensure that you wear it the right way.

Here are some of the top mistakes you should avoid:

Using a mask which only covers your mouth or using an ill-fitted mask:

Whether you are using a surgical grade mask or a cloth mask made at home, ensure that the fabric covers both the nose and the mouth area.

A mask which simply just covers the mouth area can allow germs and contagious viruses to enter in the nasal passage way and spread infection. An ill-fitted mask also doesn't work efficiently in ceasing the transmission of the virus. Hence, it's crucial you ensure the mask fits properly and covers your face.

Taking off the mask too soon:

Another mistake people make is wearing it or removing it at improper times. Before stepping out of your home, ensure



exterior of a mask. The front of the mask or the outside portion (especially homemade masks) can be an easy space for contamination and can transmit germs onto other surfaces.

Removing the mask to talk:

Talking through the mask may seem difficult, but that doesn't mean you remove the mask to talk to the ones around you. Remember, coronavirus spreads through respiratory droplets. Virus can spread if you are talking to a person who is sick (and remember the person can also be asymptomatic but can still transmit germs), thereby negating the benefits of wearing a mask in the first place.

Remember, wearing a face mask can lower the spread of infection and it works best if you combine this habit with other safety measures like hand washing, sanitizing and social distancing.

ASTROLOGY

WEEKLY PREDICTIONS 10TH — 16TH APRIL 2022

ARIES



MAR 21 - APR 20

This may be an intense week for Aries as Mars is at 29° Capricorn and moving into Aquarius.

You may have an intense desire to complete an important project or feel pressure from others to let it go and to release items you've been holding onto. This is a good day for decluttering, giving things away or selling off excess goods. Be careful not to hurt a friendship out of petty irritations you may feel.

LIBRA



SEP 24 - OCT 22

The week commences with Venus, your sign ruler, still moving through your house of resources. You have a few days to reach out to those who owe you money or a favor, and collect it from them. This is a strong monetary aspect. You can attract new clients, sell items or make a lucrative deal. Combining these energies with the focus given to you by Mars you can create something new in your life.

TAURUS



APR 21 - MAY 20

The week starts out with Mars at the top of your chart at 29° of Capricorn, a harmonious sign with your Taurus' energy. The last degrees of Capricorn are intense like the difference between going on a morning jog and being in the Olympic trials.

Be careful of taking yourself too seriously today. Don't try to push something to completion when others don't want to be rushed.

SCORPIO



OCT 23 - NOV 22

The week begins with Mars ending its stay in Capricorn at the very base of your chart, straddling your areas of communication and family. There may be a great deal of conversation with a family member, especially a sibling or cousin. Mars is a combative planet, filled with energy and right before it changes signs, there may be the compulsion to say something without thinking just to get it out.

GEMINI



MAY 21 - JUN 20

The week begins with Venus in late degrees of Taurus in your chart. You may feel a strong desire to acquire stuff or to have a "me" day. As Mars leaves Capricorn and enters Aquarius in your house of spirituality, you might consider a quick getaway. Consider adding meditation to your daily practice this week. Your ability to concentrate is strong and you can make headway in studying for tests.

SAGITTARIUS



NOV 23 - DEC 22

At the start of the week, Mars, in its final days in Capricorn, gives a burst of energy to your house of money. Today, reach out to people who owe you and suggest payment terms. If you are behind in issuing invoices,