



HOT CROSS BUN BREAD & BUTTER PUDDING

Ingredients

4 traditional hot cross buns

3 eggs

1/4 cup caster sugar

350ml thickened cream

1/4 tsp cinnamon

Easter eggs to decorate + icing sugar for sprinkling

How - To

Preheat your oven to 160 degrees Celsius (320 F).

Spray a small to medium size baking dish with oil.

Half the hot cross buns, and set aside the tops.

Roughly chop the bottoms into quarters and then add to baking dish.

In a jug or small bowl, whisk together the eggs, caster sugar, cream and cinnamon.

Pour 3/4 of the mixture over the chopped buns, and then let stand for a few minutes so that the buns start to soak it up. Add the tops to the baking dish, cross side up.

Pour over the remaining mixture around the bun tops.

Cover with tin foil and then bake for 15 minutes.

Remove the foil and then bake for another 15-25 minutes or until the custard is mostly set.

Remove from oven, and allow to cool for a few minutes.

Decorate with easter eggs, and dust with icing sugar. ENJOY!