



HOT CROSS BUN BREAD & BUTTER PUDDING

Turn your leftover hot cross buns into this delicious bread & butter pudding, layered with orange marmalade and baked until golden brown. This recipe is quick and easy to prepare, and great as a sweet treat for the Easter weekend.

INGREDIENTS

SERVES 6

6 hot cross buns
 50 g butter
 100 ml orange marmalade
 3 eggs
 5 ml vanilla essence
 250 ml cream
 250 ml milk

VARIATIONS:

Substitute marmalade with 8 - 10 marshmallow eggs or 100 g dark chocolate pieces.



METHOD

1. Cut each hot cross bun horizontally into approximately 1 cm thick slices (about 3 slices per bun), butter the slices.
2. Layer your buttered hot cross bun slices with orange marmalade in an AMC 20 cm Baking Tin. You should get 3 layers.
3. Custard: Using an AMC 20 cm Dome whisk together eggs, vanilla essence, cream and milk until combined.
4. Gently pour custard over layered hot cross buns and leave to soak for 30 minutes.
5. Bake in a preheated oven at 180 °C for 25 - 30 minutes until set. Serve warm with your choice of custard, whipped cream or ice cream and fresh berries.