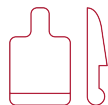




Hot Cross Bun Bread and Butter Pudding



DIFFICULTY: MEDIUM



PREPARATION TIME: 15
MINUTES



COOKING TIME: 60 MINUTES



SERVES: 8

Ingredients

6 hot cross buns, halved – use our [homemade hot cross bun](#) recipe!
90g butter, softened
1/2 cup orange marmalade
400mls cream
400mls milk
5 eggs
2/3 cup brown sugar
1 tablespoon vanilla
120g dark or milk chocolate melts
Cream or ice-cream, for serving

Method

Preheat the oven CircoTherm, 145°C.

Spread the cut side of the buns liberally with butter, then spread thickly with marmalade. Place the buns, cross side up and bases marmalade side up decoratively into a 32 x 26cm deep baking dish (approx 3 litres).

In a bowl whisk together the cream, milk, eggs, brown sugar and vanilla then pour over the bread. Dot the chocolate chunks among the hot cross buns, allow to stand for 15 minutes.

Bake 50-60 minutes or until the custard has just set. Serve warm with extra cream or ice-cream.

Notes
