

# THE NEFF KITCHEN



For lovers of food and NEFF appliances.



## Hot Cross Marmalade Bread and Butter Pudding

By Trish McKenzie

Serves: 8

Cooking time: 60 minutes

Prep time: 15 minutes

Function: CircoTherm®

### Ingredients

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6 hot cross buns, halved  
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

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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.