

Apple & Cinnamon Easter Bun Bread & Butter Pudding



Give the classic bread and butter pudding an Easter twist with delicious apple and cinnamon buns, rich custard and a golden, crispy top!

Recipe supplied by [Made by Mandy](#).

Ingredients

For the Pudding

50g butter, melted

2 packets Community Co Apple & Cinnamon Easter Buns

2 Pink Lady apples

1 tbsp raw or demerara sugar

For the Custard

200ml milk

100ml thickened cream

1½ tbsp cornflour

50g caster sugar

1 tsp cinnamon

Zest of 1 orange

1 tsp vanilla extract

Method:

1. Preheat the oven to 180°C and grease a shallow round cast iron pot or baking dish.
2. Dice 1½ apples into small cubes and place them in a microwave-safe bowl with 15ml of water and 15g of butter. Cover with plastic wrap and microwave for 2 minutes until just softened. Thinly slice the remaining ½ apple.
3. Slice the Easter Buns in half. Melt the remaining 35g of butter and brush it onto the cut sides of the buns.
4. Arrange the bottom halves of the buns in the prepared baking dish. Top with half of the diced stewed apples, then place the bun tops over the apples. Scatter the remaining diced apples over the buns and arrange the thinly sliced apple pieces around them.
5. For the custard, combine the milk, cream, cornflour, caster sugar, cinnamon, orange zest, and vanilla in a saucepan. Whisk over medium heat for about 5 minutes until thickened. Pour the warm custard evenly over the buns, then sprinkle with raw (or demerara) sugar.
6. Bake for 20-25 minutes or until golden and slightly crisp on top. Let the pudding rest for 5 minutes before serving.