

Hot Cross Bun Pudding



Get ready for Easter entertaining with this mouthwatering hot cross bun pudding recipe.

Recipe supplied by Western Star.

Ingredients

- 8 hot cross buns
- 50 g Western Star Spreadable Original Soft
- 600 mL Western Star Thickened Cream, plus extra to serve
- 2 tsp vanilla bean paste
- 1 cup milk
- 4 eggs
- 2/3 cup caster sugar
- 60 mL orange juice
- 125 g raspberries, to serve

Method:

1. Preheat oven to 180°C.
2. Grease an 8-cup capacity baking dish. Split buns through the centre. Spread Western Star Spreadable on each bun half and place base of buns into prepared pan.
3. Pour cream and vanilla into saucepan and place over medium heat for 5 minutes or until hot. Whisk milk, eggs, sugar and orange juice in a large bowl. Add warm cream. Pour mixture through a fine sieve over bun bases. Place bun tops over bases and set aside for 15 minutes for buns to soften in the custard mixture.
4. Place baking dish into large roasting pan and pour enough boiling water to come halfway up the sides of baking dish. Bake for 45-50 minutes or until custard is set (there will be a slight wobble, but this will thicken on standing). Serve with raspberries and a drizzle of the extra thickened cream.