

Easter Bun Churros with White Chocolate Biscoff Sauce



A simple, yet delicious recipe to make for a quick Easter snack.

Ingredients

1 packet of Community Co Chocolate Easter Buns
80 g unsalted butter, melted
1/3 cup caster sugar
1 tsp ground cinnamon
180 g white chocolate
100 mL cream
2 heaped Tbsp Biscoff spread

Method:

1. Preheat airfryer to 170°C. Slice the hot cross buns in half horizontally, then cut into 2cm batons. Brush each piece with melted butter, then transfer to the air fryer basket in a single layer. Bake

for 8-10 mins, or until crispy and golden, turning over at the halfway point.

2. Combine the caster sugar and cinnamon on a plate. Once the churros are cooked, toss in the cinnamon sugar, and arrange on a serving plate.
3. For the dipping sauce, melt the white chocolate and cream together in a saucepan over low heat. Once melted, add in the Biscoff spread and stir to melt for another 1-2 minutes. Serve alongside the churros.