

Hot Cross Bun Crisps with Butter Board



These crispy thin hot cross buns are the perfect accompaniment to our breakfast butter board.

Ingredients

- 3 Community Co Hot Cross Buns
- 200 g Black and Gold salted butter, softened
- 1 banana, sliced
- 1/2 tsp cinnamon
- 2 tbsp pistachios, chopped
- 2 tbsp honey
- 7 edible flowers (optional)

Method:

1. Preheat the oven to 120C.
2. Thinly slice hot cross buns with a sharp serrated knife (you should get roughly 8-9 slices per Hot Cross Bun). Spread slices in a single layer on a baking tray, making sure they don't overlap as this ensures that each slice is evenly baked.
3. Bake in the oven for 20-30 minutes or until the slices are dry and crispy. Set aside to cool.
4. Spread the softened butter on a wooden board. Layer with banana, cinnamon and top with pistachios, honey and edible flowers (if using).
5. Serve with the Hot Cross Bun crisps.