Hot Cross Bun Bread & Butter Pudding

An old-fashioned family favourite that has been “EASTER-FIED!”

Ingredients

6 hot cross buns

4 eggs, at room temperature

1/3 cup caster sugar

500ml cream

Method:

1. Preheat oven to 160°C/140°C fan-forced. Halve the hot-cross buns and set tops aside. Roughly chop bun bases. Set aside.
2. Whisk the eggs, sugar and cream in a large bowl until well combined. Add chopped bun bases. Stand for 5 minutes. Using a slotted spoon, arrange soaked bun bases in a large greased (about 4-5cm deep) baking dish. Dip the cut-side of the hot-cross bun tops into the egg mixture and arrange cross-side up in the dish. Pour the remaining egg mixture around the bun tops.
3. Loosely cover with foil and bake for 15 minutes. Remove foil and bake for a further 10 -15

minutes or until custard has set.

4. Decorate with small Easter Eggs, dust with icing sugar and serve.