

# Loaded Hot Cross Buns



## **Ingredients**

- 1\* 6 Pack Hot Cross Buns from your local IGA store
- 1 cup (250 millilitres) milk (for the custard)
- 1 cup (250 millilitres) thickened cream (for the custard)
- 1/2 cup (110 grams) caster sugar (for the custard)
- 1/3 cup (50 grams) plain flour (for the custard)
- 2 eggs (for the custard)
- 1 vanilla bean, seeds removed and kept (for the custard)
- 2 tablespoons (40 millilitres) honey (for the honeycomb)
- 3 tablespoons (60 millilitres) glucose (for the honeycomb)
- 1 cup (220 grams) caster sugar (for the honeycomb)
- 1/4 cup (60 millilitres) water (for the honeycomb)
- 1 tablespoon bicarb soda, sifted (for the honeycomb)
- 3 rashers streaky bacon (For the maple bacon shards) 1/4 cup (60 millilitres) maple syrup
- 1/4 cup (60 millilitres) maple syrup (for the maple bacon shards)
- Icing sugar, to dust

## **Method:**

1. To make the custard: In a saucepan over low heat combine the milk, cream, vanilla bean and seeds. Meanwhile in a small bowl combine the sugar, flour and eggs and whisk until pale and

fluffy. Bring the milk mixture just to the boil, remove the vanilla pod, and slowly pour into the egg mixture whilst whisking continuously. Return to the same saucepan and stir with a wooden spoon until the mixture is thick and smooth. Remove from the heat and add to a bowl, cover with cling wrap and allow to cool for at least an hour in the fridge.

2. To make the honeycomb: Line a baking tray with baking paper. In a small saucepan over medium heat, combine the honey, glucose, sugar and water. Stir using a wooden spoon continuously until the mixture reaches a caramel colour. Remove from the heat and stir in the bicarb soda (be careful as the mixture will foam up) pour the mixture onto a baking tray. Allow to cool until completely set, around 1 hour.
3. To make the maple bacon shards: Preheat the oven to 200°C. Place a wire rack over a baking tray and line the rack with the rashers of bacon. Using a pastry brush, cover both sides of the bacon generously with maple syrup. Bake for 15-20 minutes, or until golden and crispy, turning half way.
4. To assemble: Make two diagonal cuts in the hot cross bun ensuring you don't cut all the way through. Transfer the cooled custard to a piping bag fitted with a 1cm round nozzle attachment. Pipe a generous amount of custard into the cuts. Cut each shard of bacon into 4 pieces, and place 2 in the centre of each hot cross bun (on top of the custard). Top with crumbled honeycomb and a dusting of icing sugar.