

Recipe Feature

Hot Cross Bun Bread and Butter Pudding

Our tasty hot cross bun bread and butter pudding is the perfect dessert for Easter Sunday!

Portions 4-6

Ingredients

6 x	Hot Cross Buns
150ml	Double Cream
300ml	Milk
2 x	Eggs
60g	Caster Sugar
1 Tsp	Vanilla Essence
1 x	Orange – juice and zest
35g	Butter
3 Tbsp	Marmalade

Method

1. To make the custard, pour the cream and milk into a pan and gently heat to just below simmering point and remove from the heat.
2. Whisk together the eggs and sugar in a large bowl and gradually whisk in the hot milk and cream. Then stir in the vanilla essence, orange juice and zest.
3. Half the hot cross buns and spread with butter and marmalade and sandwich back together. Leave one hot cross bun whole and cut the rest in half so you have 10 semi-circles and one whole.
4. Grease a round or oval baking dish with butter then place the whole hot cross bun in the centre and arrange the halves around it. Pour over the custard mix. Leave to soak for 15 minutes.
5. Heat the oven to 160°C or gas mark 3 and warm a large baking tray.
6. Gently press down the buns into the custard and place the dish on the baking tray (this will catch any bubbling custard mix).
7. Bake for 35-40 minutes or until the custard is just set. Brush the top of the buns with more marmalade and leave the pudding for 10 minutes before serving.

This is delicious served with either vanilla ice cream or chilled pouring cream!