

**USE
IT UP™**



**HOT CROSS BUN
CRUMBLE CAKE**

HOT CROSS BUN CRUMBLE CAKE



Prep time



Cook time



Serves

NEED

CRUMBLE TOPPING

2 old hot cross buns

1 cup sugar

3/4 cup plain flour

1 tsp cinnamon

1/4 tsp salt

180g butter

2 cups fruit (we used apple)

CAKE BATTER

125g butter

1.5 cups sugar

2 eggs

3 cups plain flour

3 tsp baking powder

1/2 tsp salt

125ml milk

300ml sour cream or plain yoghurt

A Recipe by



A delicious way to give stale hot cross buns a new life.

HOW

1. Preheat the oven to 160°C. Line a cake tin with baking paper and grease with butter (24cm tin is best suited).
2. Prepare the crumble by tearing hot cross buns into chunks and pulsing into large crumbs in a food processor. Add the rest of the crumble ingredients and pulse again. Put aside for final assembly.
3. To create the batter, cream butter and sugar in an electric mixer until light and creamy. Slowly add the eggs one at a time, beating well after each addition.
4. Fold in the sifted dry ingredients alternately with yoghurt and milk.
5. Spread cake batter into the base of the cake tin and top with sliced fruit, scattering the crumble mixture on top.
6. Bake for 50-60 mins or until a skewer inserted in the middle comes out clean. Allow to cool in the tin before cutting.

Enjoy!

**SAVE FOOD.
SAVE MONEY.
SAVE THE PLANET.**