



USE IT UP™



HOT CROSS BUN & BUTTER PUDDING

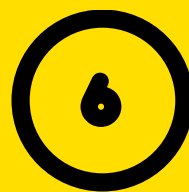
HOT CROSS BUN & BUTTER PUDDING



Prep time



Cook time



Serves

A Recipe by OzHarvest

NEED

6 hot cross buns

25g butter

2 eggs

1 cup milk

1 cup cream

2 tsp cinnamon

1/2 cup castor sugar

2 tsp vanilla essence

8 chopped Easter
eggs (optional)

If you've bought too many hot cross buns this Easter long weekend, try using them up with this yummy twist on the traditional Bread & Butter Pudding!

HOW

1. Cut hot cross buns in half. Spread a thick layer of butter on each half. Add to a greased baking tray and arrange each piece side by side and overlapping.
2. Mix eggs, milk, cream, cinnamon, castor sugar and vanilla essence in a bowl. Whisk until combined.
3. Pour the mixture over the hot cross buns until almost covered. Use hands to push each piece into the tray.
4. Top with chopped chocolate Easter eggs for an extra yummy treat.
5. Bake in oven at 180°C for 35 minutes until light brown and toasted.
6. Serve with a side of whipped cream or your favourite ice cream - enjoy!



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