

Recipe of the Month

Hot Cross Bun and Butter Pudding

Serves: 8
Prep time: 20 mins
Cooking time: 50 mins



Ingredients

300ml pot double cream (or non dairy alternative)
600ml milk or non dairy alternative
4 eggs
100g golden caster sugar
1½ tsp vanilla essence
8 hot cross buns
40g soft butter or alternative
3 tbs chunky marmalade
icing sugar for dusting

Like classic bread and butter pudding? Try this twist that uses hot cross buns instead - a great way to use up any Easter leftovers!

Method

- Heat oven to 170C or 150C for fan / gas mark 3. Warm the cream and milk in a pan over a gentle heat. Whisk the eggs, sugar and vanilla together with a fork in a large bowl, then gradually add the warm cream mixture.
- Halve the buns and spread with the butter.
- Arrange in a large shallow ovenproof dish (approx 25cm x 32cm) and brush the marmalade on top.
- Pour over the cream mixture and set aside to soak for 15 mins. Press the buns down into the custard mixture as they soften.
- Bake for 50 minutes until set, then remove and allow to stand for 10 minutes.
- Dust lightly with icing sugar and serve while still warm.

You could use jam or lemon curd instead of marmalade or add small chunks of marzipan or chocolate for an indulgent treat.

Milk, cream and butter alternatives can be used too.