

Hot cross bun bread & butter pudding

If you have hot cross buns left over and there is no room left in your freezer, this dish is a comforting and filling way to use up left over buns. Even better if they are a day or two old and slightly stale.



What you need:

- Slightly stale hot cross buns (approx 6)
- 50g butter
- 4 eggs
- 50g caster sugar
- 1 tsp vanilla essence (optional)
- 200 ml milk
- 200 ml double cream

What to do:

1. Pre-heat oven to 160°C (fan)
2. Butter an ovenproof dish
3. Slice the buns and butter each side and layer them into the dish
4. Whisk the eggs, milk, cream and vanilla essence together and pour over the hot cross buns.
5. Pop the dish in the fridge for 20 minutes so the egg mixture can soak into the buns.
6. Sprinkle the buns with sugar and bake for about 40 minutes or until the egg mixture is set like an egg custard.