

HOT CROSS BUN BREAD & BUTTER PUDDING



DIRECTIONS

- 01 Heat your oven to 180 C or use the baking oven of an Aga.
- 02 Cut 5 of your buns in half horizontally. Spread the halved buns with butter and marmalade, then cut them into quarters.
- 03 Cut the remaining whole bun in half once horizontally, and spread with butter and marmalade. Sandwich it back together, do not cut it into quarters.
- 04 Place the whole bun in the centre of the dish, and arrange the quartered triangles around it.
- 05 Mix the egg, vanilla extract, caster sugar, nutmeg, cinnamon, milk and double cream in a jug, and pour over the buns.
- 06 Sprinkle over the demerara sugar, then bake in the oven for 20 mins.

I serve it with ice cream, cream or clotted cream!

INGREDIENTS

- 6 Hot Cross buns
- 50g butter
- 2 tablespoons of marmalade
- ½ teaspoon of vanilla extract
- ¼ teaspoon of ground nutmeg
- ¼ teaspoon of ground cinnamon
- 1 large egg beaten
- 200ml double cream
- 200ml milk
- 50g caster sugar
- 2 tablespoons of demerara sugar

