



Hot Cross Bun Pudding

This is one of my favourite recipes for Easter. Fortunately, hot cross buns are no longer seasonal and available in most food stores all year round. I use a combination of choc-chip and extra spicy hot cross buns – the citrusy spicy flavour combined with chocolate is divine. And the toasty marshmallow topping reminds me of the squishy goodness of marshmallow easter eggs. You can substitute the buns with 8 croissants or 10 slices of white bread if you prefer the less spicy version. Serves 10-12.



Photo by Dawie van Niekerk ©

Ingredients

- 6 chocolate chip and 6 extra spicy Hot Cross Buns
- 4 Tbs butter, melted
- 3 cups milk
- 1 cup cream
- 4 eggs
- ½ cup sugar

Topping

1 cup sugar
½ cup soft butter
1 egg
5ml caramel essence
1 cup pecan nuts, chopped
1 cup choc chips, chopped
1 packet baby marshmallows

Method

1. Preheat the oven to 180°C. Lightly grease an ovenproof dish with butter.
2. Cut buns in 1 cm slices and arrange in layers in the dish.
3. Melt the butter and add to the milk and cream, mix well.
4. Beat eggs till light and creamy, add sugar and mix well.
5. Combine the milk and egg mixtures, mix well and pour over the buns. Set aside for 1 hour to allow the buns to soak up as much as possible.
6. Bake for 40 minutes in preheated oven.
7. Beat the eggs, sugar, butter and caramel essence for the topping until light and fluffy. Spread over the warm pudding. Sprinkle with nuts and choc chips.
8. Bake for another 20 minutes. Remove from oven and sprinkle with mini marshmallows. Melt under grill or use a blow torch

Serve with ice-cream.