

## **Easter-Spiced Hot Cross Bun Pudding**

Easy and delicious, this decadent dessert is a fantastic addition to the Easter weekend celebrations

**Serves:** 8

**Preparation Time:** 30 minutes

**Cooking Time:** 50 minutes

### **Ingredients**

3 large free-range eggs

250ml cream

2ml powdered vanilla

5ml cinnamon

Zest of 2 oranges

6 hot cross buns

40g butter, softened

50g dark chocolate chips

Vanilla ice cream, for serving

### **Method**

Preheat the oven to 200°C or 180°C fan-assisted

Make the custard by beating together the eggs, cream, powdered vanilla, cinnamon, and zest

Cut the hot cross buns in half and spread generously with butter. Sprinkle with chocolate drops and sandwich back together before arranging them in the Le Creuset 26cm Rectangular Dish

Pour the custard around the buns and bake for 45-50 minutes until the custard is set in the middle and golden in colour. Serve warm with vanilla ice cream or as is