



SERVES 4-6



20MIN +

1 HOUR COOKING TIME

Chocolate Hot Cross Bun Bake



INGREDIENTS

6 hot cross buns
42 g butter,
at room temperature
3 large eggs
1 tsp vanilla paste
75 g cocoa powder
300 ml fresh cream
150 ml milk
100 ml strong coffee

*Vanilla ice cream,
dessert topping sauce
and any other
favourites to serve.

DIRECTIONS

1. Preheat the oven to 170°C.
2. Slice the hot cross buns in half and butter each half with an even amount of butter. Arrange the halves in a lightly greased 28 x 23 cm baking tray or pan and set aside.
3. In a large bowl, whisk together the eggs, vanilla paste, sugar and cocoa powder until combined. Set aside.
4. Place a saucepan over medium-low heat and gently warm the cream, milk and coffee. Stir frequently so that the milk and cream do not burn. Once the liquid is hot with little bubbles forming around the edge of the pan, remove it from the heat.
5. Pouring very slowly, whisk the hot liquid into the egg mixture. Be sure to pour slowly and whisk quickly so that the hot liquid doesn't scramble the egg.
6. Carefully pour the combined mixture over the prepared hot cross buns. using your hands, press the buns into the liquid to cover. Allow the buns to soak up the liquid for 15 minutes.
7. Once the buns have been standing for 15 minutes, bake the pudding for 50-60 minutes. Keep a layer of foil on hand to place over the top at the 25-minute mark if it begins to brown too quickly.
8. Remove the pudding from the oven. Allow to cool in the pan for 10 minutes. Serve warm with ice cream, dessert topping sauce, sprinkles and more!

Notes

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