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Creamy Hot Cross Bun & Dried Fruit Pudding

(6 servings)

- 100 g dried apricots, pears or pitted prunes, roughly chopped
- 250 ml Amarula or cream
- 100 g butter
- 100 ml white sugar
- 3 large eggs, lightly beaten
- 2, 5 ml vanilla essence
- 10 ml ground cinnamon
- 100 g dried apricots, pears or pitted prunes, roughly chopped
- 250 ml Amarula
- 5 stale hot cross buns

1. Pre-heat the oven to 160 °C and grease an **oven-proof dish**.
2. Soak the dried fruit in the Amarula for 1 hour.
3. Cream the butter and sugar in a **large mixing bowl** with an **electric hand mixer** .
4. Beat in the eggs.
5. Drain the dried fruit and reserve the Amarula or cream.
6. Add the reserved Amarula or cream, vanilla essence and cinnamon to the egg mixture and mix well.
7. Break the buns until bite-sized pieces and place it in the bottom of the dish. Add the drained dried fruit.
8. Pour the egg mixture over the buns.
9. Bake in the oven for 30-40 minutes or until set.
10. Serve warm with custard or cream.